

DINNERLY



Hoisin-Teriyaki Chicken & Snow Pea Stir-Fry

with Steamed Rice & Peanuts



20-30min



2 Servings

The rumors are true: You can stir-fry just about anything and make it taste good, but this hoisin-teriyaki sauce is one you'll want to take with you on all your future stir-fry endeavors. This sticky, sweet, and savory goodness blankets tender chicken breast strips, crisp snow peas, and crunchy peanuts over a bed of fluffy, fluffy jasmine rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 4 oz snow peas
- 2 oz hoisin sauce ^{1,6,11}
- 2 oz teriyaki sauce ^{1,6}
- ½ lb pkg chicken breast strips
- 1 oz salted peanuts ⁵

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- garlic

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 17g, Carbs 87g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep veggies & sauce

Finely chop **2 teaspoons garlic**. Stack **snow peas** and cut into thirds. Pat chicken dry and thinly slice into strips.

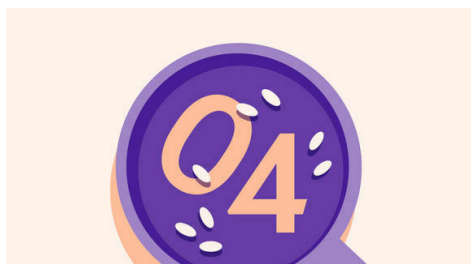
In a small bowl, combine **teriyaki**, **hoisin**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**.

In a medium bowl, combine **chicken**, **half of the hoisin mixture**, and **a generous pinch each of salt and pepper**; toss to coat.



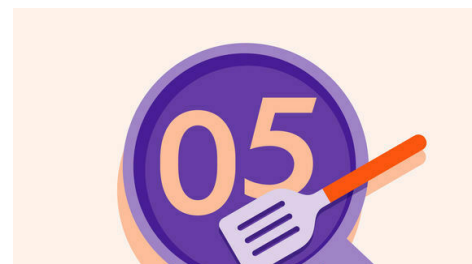
3. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Carefully add **chicken** (oil may splatter) and cook, stirring occasionally, until browned all over and cooked through, 4–5 minutes.



4. Add snow peas

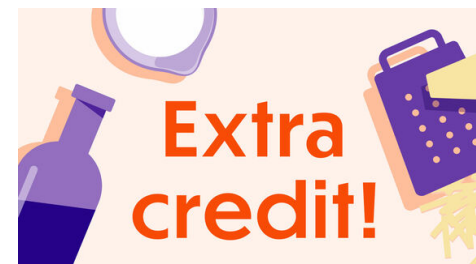
Add **snow peas**, **chopped garlic**, and **2 tablespoons water**; continue to cook, stirring, until snow peas are bright green and crisp-tender, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Coarsely chop **peanuts**. Thin **remaining hoisin sauce** by adding **1 teaspoon water** at a time until it drizzles from a spoon. Fluff **rice** with a fork.

Serve **hoisin-teriyaki chicken and snow peas** over **rice**, topped with **chopped peanuts** and drizzled with **remaining sauce**. Enjoy!



6. Turn up the heat!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.