



Filipino Chicken Sisig

with Jasmine Rice



30-40min



2 Servings

In this beloved Filipino dish, pan-seared chicken and mushrooms bring the meatiness we crave, while bell peppers, onions, and jalapeños create an irresistible veggie medley. Mix in a creamy, lemony aioli to take the flavors of this sisig to another level.

What we send

- 5 oz jasmine rice
- 10 oz pkg chicken breast strips
- 1 bell pepper
- 4 oz mushrooms
- 1 jalapeño chile
- garlic
- 2 scallions
- 1 lemon
- 2 oz mayonnaise ^{1,2}
- 3 oz stir-fry sauce ^{2,3}

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium nonstick skillet

Allergens

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1070kcal, Fat 66g, Carbs 80g, Protein 41g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Pat **chicken** dry; season all over with **salt** and **pepper**. Halve **bell pepper**, discard stem and seeds, then chop into 1-inch pieces. Trim stem ends from **mushrooms**, then thinly slice caps into ¼-inch slices. Finely chop **1 teaspoon jalapeño**. Finely chop **1 teaspoon garlic**. Trim stem ends from **scallions** and thinly slice, keeping light and dark greens separate.



3. Make aioli

Squeeze **1 teaspoon lemon juice** into a small bowl; cut **remaining lemon** into wedges. Add **mayo** to bowl with lemon and stir to combine. Season to taste with **pepper**.



4. Brown chicken & mushrooms

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

Heat **2 teaspoons oil** in same skillet over medium. Add **mushrooms** and **a pinch of salt**; cook, stirring, until deeply browned, 5-7 minutes.



5. Build sisig

To skillet with **mushrooms**, add **bell peppers**; cook, stirring, until crisp-tender, 2-3 minutes. Add **chopped garlic**, **scallion light greens**, and **jalapeños**; cook until fragrant, 1-2 minutes. Add **chicken, stir fry sauce**, and **2 tablespoons of the aioli**, stirring sauce until combined and creamy.



6. Finish & serve

Squeeze **juice from 2 lemon wedges** into **sisig**; stir to combine. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork. Serve **chicken sisig** over **rice** with **scallion light greens** sprinkled over top and **remaining lemon wedges** and **aioli** alongside. Enjoy!