

DINNERLY



General Tso's Chicken Fingers with Rice & Broccoli



20-30min



2 Servings

You know when you ask for the kids menu at a restaurant (because for some reason they've decided chicken fingers are just for kids) and then the server gives you that judgey look? Well, you don't need that kind of negativity in your life. So, we're brining you next level crispy tenders coated in a sticky combo of Thai sweet chili and tamari. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ²
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- kosher salt
- neutral oil
- ¼ c all-purpose flour ¹

TOOLS

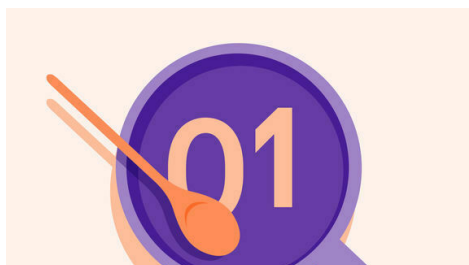
- small saucepan
- large skillet

ALLERGENS

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

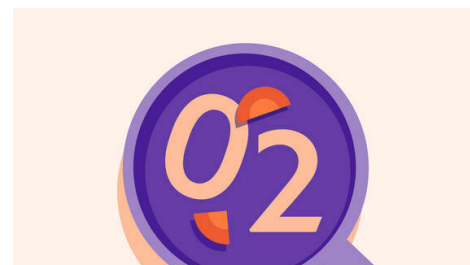
NUTRITION PER SERVING

Calories 850kcal, Fat 39g, Carbs 101g, Protein 36g



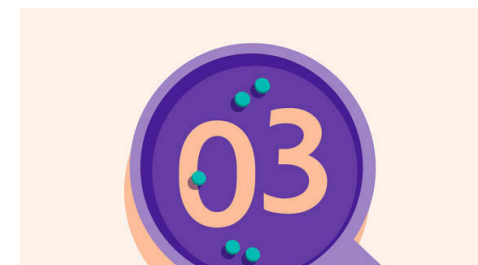
1. Cook rice

In a small saucepan, combine **1¼ cups water, rice,** and **½ teaspoon salt**; bring to a boil over high heat. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed, about 17 minutes. Remove from the heat and keep covered until ready to serve.



2. Cook broccoli

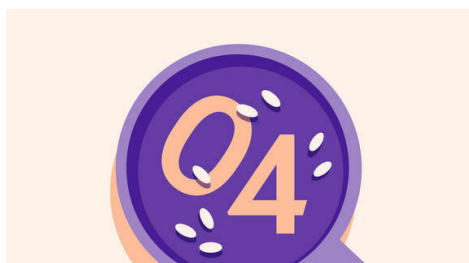
Meanwhile, cut **broccoli** into 1-inch florets, if necessary. Heat **1 tablespoon oil** in a large skillet over medium-high. Add broccoli and **a pinch of salt**; cook, stirring, until broccoli is crisp-tender and browned in spot, about 5 minutes. Transfer to a bowl and cover to keep warm. Rinse and wipe out skillet.



3. Prep & bread chicken

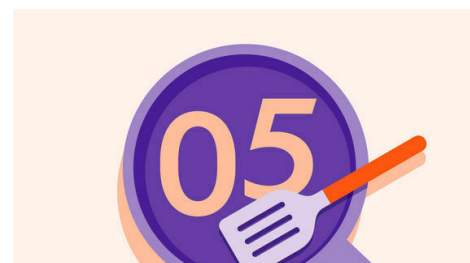
Pat **chicken** dry.

In a large bowl, whisk to combine **¼ cup each of flour and water** and **a generous pinch each of salt and pepper**. Add chicken to batter and toss to coat.



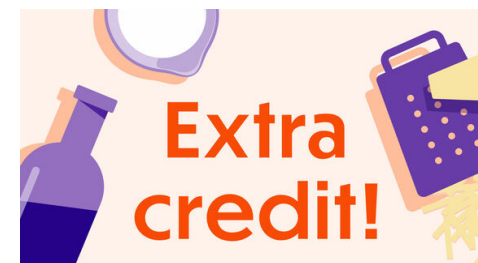
4. Cook chicken fingers

Heat **¼ inch oil** in same skillet over medium-high. Once **oil** is hot (see our pro tip in step 6!), add **half of the chicken** and cook, flipping halfway through, until deep golden brown and crisp all over, about 3 minutes per side. Transfer to a paper towel-lined plate to drain. Repeat with **remaining chicken**.



5. Finish & serve

In a large bowl, stir to combine **sweet chili sauce** and **tamari**. Add **fried chicken tenders** and gently toss to combine. Fluff **rice** with a fork. Serve **General Tso's chicken fingers** and **broccoli** over **rice**. Drizzle **any remaining sauce** over top. Enjoy!



6. How to: Shallow Fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always ensure your oil comes back up to temperature between frying (if browning too quickly, reduce the heat). If heat is too low, chicken will turn out oily instead of crispy.