MARLEY SPOON



Cashew Chicken

with Snow Peas & Jasmine Rice



under 20min 2 Servings



We love the ease and speed of this take-out-style meal-after all, what's better than a 20-minute stir-fry! Here we combine tender sliced chicken breast, crisp snow peas, and scallions with sweet and savory stir-fry sauce, zippy ginger, fresh garlic, and toasted cashews for a nutty crunch.

What we send

- 5 oz jasmine rice
- 2 scallions
- ½ lb snow peas
- garlic
- 1 piece fresh ginger
- 2 (1 oz) salted cashews ³
- ½ lb pkg chicken breast strips
- 3 oz stir-fry sauce ^{2,4}
- ½ oz toasted sesame oil 1

What you need

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

Tools

- small saucepan
- medium nonstick skillet

Allergens

Sesame (1), Soy (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 31g, Carbs 90g, Protein 40g



1. Cook rice

In a small saucepan, combine **rice**, **1**½ **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

Meanwhile, trim **scallions**, then cut into 1-inch pieces. Halve **snow peas** crosswise. Finely chop **2 teaspoons each of garlic and peeled ginger**. Coarsely chop **1 tablespoon cashews** and reserve for step 6; leave remaining cashews whole. Pat **chicken** dry and season all over with **salt** and **pepper**.



3. Stir-fry chicken

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over mediumhigh. Add **chicken** in a single layer and cook until just browned, about 3 minutes (chicken will not be cooked through).



4. Stir-fry veggies

To skillet with **chicken**, add **snow peas** and **scallions**. Cook, stirring occasionally, until veggies are just tender and blistered, and chicken is cooked through, 2-3 minutes.



5. Finish stir-fry

Reduce skillet heat to medium. Add chopped ginger and garlic and remaining whole cashews; cook, stirring, until fragrant, 1-2 minutes. Stir in stir-fry sauce, sesame oil, ¼ cup water, 1 teaspoon vinegar, and a pinch of sugar. Bring to a simmer and cook until sauce is thickened and coats chicken and veggies. Season to taste with salt and pepper.



6. Finish & serve

Fluff **rice** with a fork. Serve **rice** topped with **cashew chicken**. Garnish with **reserved chopped cashews**. Enjoy!