

DINNERLY



Kung Pao Chicken with Steamed Rice



25min



2 Servings

Kung pao chicken is a classic for many reasons: It's tasty, delicious, flavorful, delectable, scrumptious...did we mention it's yummy? If you're not completely sold yet, wait til you find out how simple it is to make. All you need is chicken strips, bell peppers, scallions, a savory sauce, and chopped peanuts for a job well done. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 bell pepper
- 1 oz salted peanuts¹
- 1 bunch scallions
- ½ lb pkg chicken breast strips
- 3 oz stir-fry sauce^{2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- all-purpose flour³
- neutral oil
- apple cider vinegar (or white wine vinegar)

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 29g, Carbs 83g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ 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 off heat until ready to serve.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch strips. Thinly slice **2 large garlic cloves**. Coarsely chop **peanuts**.

Trim ends from **scallions**. Thinly slice scallion whites and light greens; cut dark greens into 2-inch pieces, keeping them separate.

Pat **chicken** dry; sprinkle all over with **1 tablespoon flour**, then season with **salt** and **pepper**.



3. Cook peppers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**; cook, stirring occasionally, until browned and crisp-tender, about 3 minutes.



4. Cook chicken & prep sauce

To skillet with **peppers**, add **1 tablespoon oil**, **sliced garlic**, **scallion whites and light greens**, and **chicken**; cook, stirring occasionally, until chicken is browned and cooked through, 3–4 minutes.

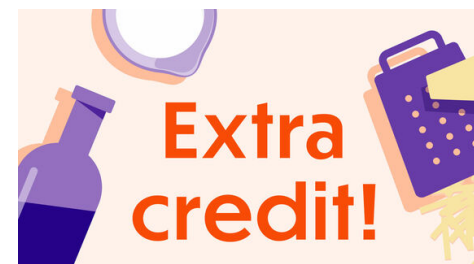
Meanwhile, in a small bowl, stir to combine **stir-fry sauce**, **2 tablespoons water**, **2 teaspoons oil**, and **1 teaspoon vinegar**.



5. Finish & serve

To same skillet, stir in **stir-fry sauce mixture** and **scallion dark greens**; cook, tossing, until well coated and slightly thickened, 1–2 minutes. Fluff **rice** with a fork.

Serve **kung pao chicken** over **rice** with **chopped peanuts** over top. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.