

DINNERLY



Sticky General Tso's Chicken with Scallion Rice



20-30min



2 Servings

If you like General Tso's chicken (and, who doesn't?) then this one's is for you! It's sticky, it's sweet, it's crispy, it's savory—it's all of the good things. The chicken is lightly fried, tossed in a sweet chili sauce, and served over jasmine-scallion rice. So, go ahead and ditch the takeout menu. We've got you covered!

WHAT WE SEND

- 3 oz Thai sweet chili sauce
- 5 oz jasmine rice
- 1 pkt stir-fry sauce ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- egg ³
- all-purpose flour ¹

TOOLS

- small saucepan
- large skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 920kcal, Fat 38g, Carbs 96g, Protein 37g



1. Prep ingredients

Trim ends from **scallions** and thinly slice. Pat **chicken** dry and cut into 1-inch pieces. Season chicken all over with **salt** and **pepper**. In a large bowl, combine **sweet chili sauce** and **tamari**.



2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **half of the scallions**; cook, stirring, until rice is toasted and fragrant, about 2 minutes. Stir in **a pinch of salt** and **1¼ cups water**, and bring to a boil. Reduce heat to low, cover, and cook until rice is almost tender, about 17 minutes. Remove from heat and keep covered until ready to serve.



3. Bread chicken

Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a second shallow bowl, whisk **½ cup flour**, **a pinch of salt** and **a few grinds pepper**. Dredge **chicken** in flour, then dip in egg. Lift chicken, letting excess egg drip back into bowl. Repeat dipping in flour, tossing to coat.



4. Pan-fry chicken

Heat **¼ inch oil** in a large skillet over medium-high. When oil is hot (it should sizzle vigorously when a pinch of flour is added), add **chicken** and cook until deep golden brown and crisp all over, about 8 minutes total, flipping halfway through. Transfer to a paper towel-lined plate to drain.



5. Finish & serve

Add **fried chicken** to bowl with **tamari** and **sweet chili sauce**, tossing to coat. Fluff **rice** with a fork. Serve **rice** topped with **sticky chicken** and **remaining scallions**. Enjoy!



6. Take to the next level

To add a little crunch, top the dish with toasted sesame seeds or chopped peanuts. They'll bring an extra pop of flavor and texture to every bite!