

DINNERLY



Caramel Chicken with Steamed Green Beans & Rice



20-30min



2 Servings

Knock, knock. Who's there? Ginger. Ginger who? Ginger Caramel Chicken, that's who! We've brought the takeout to your door, and you don't even need extra cash on hand for a tip. Sweet, tangy ginger-caramel sauce coats tender chicken and green beans, and spills over onto a bed of jasmine rice. This dish might just have you rethinking your relationship with your favorite delivery guy or gal. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz fresh ginger (use half)
- ½ lb green beans
- ½ lb pkg boneless, skinless chicken breasts
- 2 oz tamari soy sauce (use 2 tbsp) ⁶

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 10g, Carbs 90g, Protein 34g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water, and a pinch of salt**; bring to a boil. Reduce heat to a simmer, cover, and cook until water is absorbed and rice is tender, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Meanwhile, fill a medium skillet with ½ inch of water and bring to a simmer over medium-high. Peel and thinly slice **half of the ginger**; stack slices, then thinly slice into matchsticks. Trim ends from **green beans**. Pat **chicken** dry, then pound to an even ½-inch thickness, if desired; season all over with **a generous pinch of salt**.



3. Steam green beans

Add **green beans, a pinch of salt, and ¼ of the sliced ginger** to skillet. Cover and steam until **green beans** are just tender, 2–3 minutes. Drain, transfer to a bowl, and cover to keep warm. Wipe out skillet. Heat **1 tablespoon oil** in same skillet over high.



4. Cook chicken & make sauce

Add **chicken** to skillet and cook until golden on the bottom, about 2 minutes. Flip and cook, about 1 minute more. Transfer chicken to a plate. Add **remaining sliced ginger** to skillet, reduce heat to medium-high, and cook until fragrant, about 30 seconds. Add **2 tablespoons vinegar, 2 tablespoons of the tamari, ½ cup water, and ¼ cup sugar**; bring to a rapid simmer.



5. Finish & serve

Cook over medium until **sauce** is reduced to ¼ cup, 6–8 minutes (watch closely). Add **chicken**; simmer until cooked through and **sauce** is syrupy, flipping once, 2 minutes. Transfer **chicken** to plates. Add **green beans** to skillet and toss to coat; remove from heat. Fluff **rice**. Serve **chicken and green beans** over **rice**. Spoon **any remaining sauce** over top. Enjoy!



6. Feel the crunch

For more textural bliss, top this dish with toasted sesame seeds or chopped salted peanuts or cashews.