

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 the extra cash on hand for a tip. Sweet, tangy ginger-caramel sauce coats tender chicken and green beans and spills deliciously over 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)
- ¼ cup sugar

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

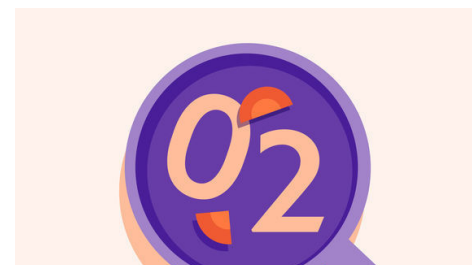
NUTRITION PER SERVING

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.



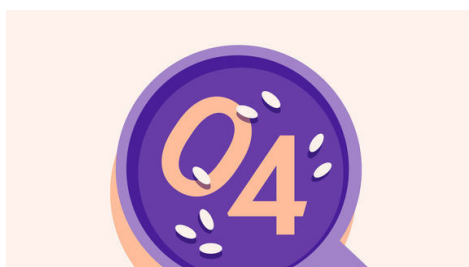
2. Prep ingredients

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**, then stack slices and 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**.



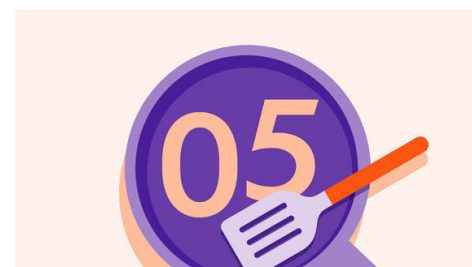
3. Steam green beans

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.



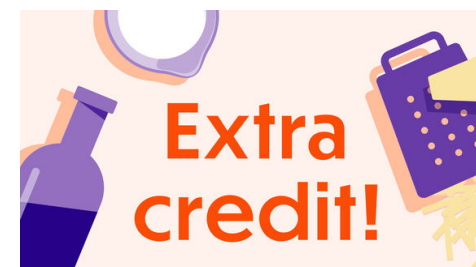
4. Cook chicken & make sauce

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



5. Finish & serve

Cook **sauce** over medium-high heat until reduced to ¼ cup, 6–8 minutes. Add **chicken**; simmer until cooked through and sauce is syrupy, flipping once, about 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** with **any remaining sauce** spooned over the top. Enjoy!



6. Feel the crunch

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