

DINNERLY



Teriyaki Chicken & Snow Peas with Rice



30min



2 Servings

Knock, knock. Who's there? Justin. Justin, who? Justin time to dive right into this sticky-sweet teriyaki chicken with crisp snow peas and fluffy rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- garlic (use 1 medium clove)
- 1 oz fresh ginger (use half)
- 4 oz snow peas
- ½ lb pkg boneless, skinless chicken breasts
- 2 pkts teriyaki sauce ^{1,2}

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 22g, Carbs 71g, Protein 34g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



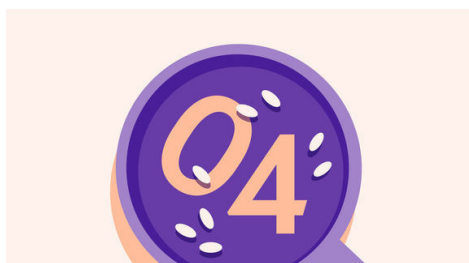
2. Prep ingredients

Meanwhile, finely chop **½ teaspoon garlic**. Peel **half of the ginger**, then finely chop (save rest for own use). Trim ends from **snow peas**, then thinly slice lengthwise. Pat **chicken** dry and pound to an even ½-inch thickness, if desired. Season all over with **salt** and **pepper**.



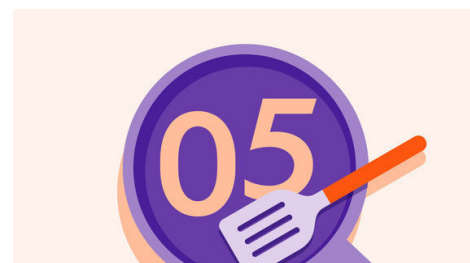
3. Cook snow peas

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chopped garlic**, **snow peas**, and a **pinch each of salt and pepper**. Cook, stirring occasionally, until snow peas are bright green and tender, 1–2 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet and return to stovetop.



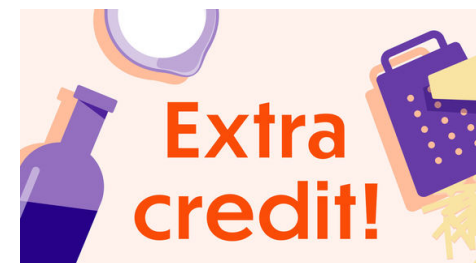
4. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** to skillet and cook until browned on both sides, 2–3 minutes per side. Transfer chicken to a plate. Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped ginger**, **1 tablespoon sugar**, and **1 teaspoon vinegar**; cook, stirring, until fragrant, about 30 seconds.



5. Make sauce & serve

Add **teriyaki sauce** to skillet and cook until sauce thickens slightly, about 30 seconds. Add **chicken** and **any resting juices** and cook, turning to coat, until chicken is cooked though, about 30 seconds more. Fluff **rice** with a fork, then serve **teriyaki chicken** over top, with **snow peas** alongside. Spoon any **sauce** from skillet over top. Enjoy!



6. Crunch, crunch!

We love a good bowl of fluffy rice. Fluffy rice gets us. But, sometimes we like to swap it out for a bed of crispy golden rice. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add cooked rice, spreading in a single layer (without pressing down), and cook undisturbed until golden and crisp, 5–7 minutes. (Check bottom as rice can burn quickly).