

DINNERLY



Sticky Crispy Chicken with Scallion-Rice Pilaf



20-30min



2 Servings

If you like General Tso's chicken (obviously) then this dish 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 before being tossed in a sweet chili sauce, served with fluffy scallion-jasmine rice. Ditch the takeout menu. We've got you covered!

WHAT WE SEND

- 1 oz scallions
- 3 oz Thai sweet chili sauce
- 1 pkt stir-fry sauce ^{3,1}
- ½ lb pkg boneless, skinless chicken breasts
- 5 oz jasmine rice

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- ½ cup all-purpose flour ¹
- 1 large egg ²

TOOLS

- small saucepan
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 940kcal, Fat 41g, Carbs 101g, Protein 39g



1. Prep ingredients

Trim **scallions**, then thinly slice. In a large bowl, combine **all of the sweet chili sauce** and **1 tablespoon stir-fry sauce**; set aside until step 6.

Pat **chicken** dry and cut into 1-inch pieces. Season chicken all over with **salt** and **pepper**.



2. Cook rice pilaf

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 **1¼ cups water** and **½ teaspoon salt**, and bring to a boil. Reduce heat to low, cover, and cook until rice is almost tender, about 17 minutes.

Cover to keep warm off heat.

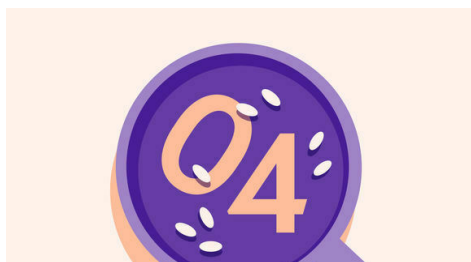


3. Bread chicken

Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**.

In a second shallow bowl, whisk **½ cup flour**, **½ teaspoon salt**, and **a few grinds of pepper**.

Coat **chicken** in flour, then dip in egg. Lift chicken, letting excess egg drip back into bowl, then repeat in flour, tossing to coat well.

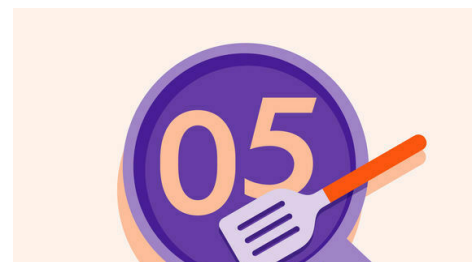


4. Pan-fry chicken

Heat **¼ inch oil** in a large skillet over medium-high until shimmering (see step 6 for our tip on frying).

When oil is hot, add **chicken** (careful, oil might splatter) and cook, stirring occasionally, until deep golden-brown and crisp all over, about 8 minutes.

Transfer to a paper towel-lined plate to drain.

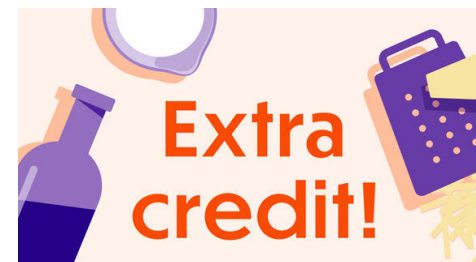


5. Finish & serve

Transfer **fried chicken** to bowl of **sauce** and toss to coat.

Fluff **rice** with a fork.

Serve **rice** topped with **sticky crispy chicken** and **remaining scallions**. Enjoy!



6. How to: Shallow Fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it sizzles vigorously. When working in batches, always make sure your oil comes back up to temperature between batches (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.