

DINNERLY



Teriyaki Chicken & Snow Pea Stir-Fry with Rice



20-30min



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
- 1 oz fresh ginger
- 4 oz snow peas
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt teriyaki sauce ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 22g, Carbs 87g, Proteins 29g



1. Cook rice

Combine **rice**, **1¼ cups water**, and **½ teaspoon salt** in a small saucepan; bring to a boil over high heat. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



2. Prep ingredients

Finely chop **½ teaspoon garlic**. Peel **half of the ginger**, then finely chop. Trim ends from **snow peas**, then thinly slice lengthwise. Pat **chicken** dry, then season with **salt** and **pepper**.



3. Stir-fry 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 until snow peas are bright green and tender, 1–2 minutes. Transfer to bowl and cover to keep warm. Wipe out skillet.



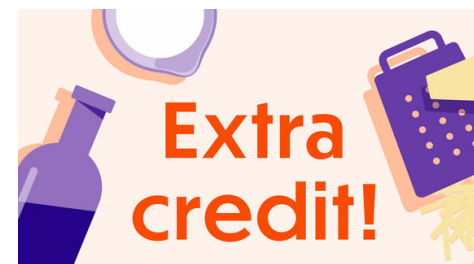
4. Brown chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**; cook until well browned on both sides and cooked through, 2–3 minutes per side. Transfer to a plate; reserve skillet.



5. Build sauce & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **ginger**, **2 tablespoons sugar**, and **2 teaspoons vinegar**; cook until fragrant, about 30 seconds. Add **teriyaki sauce** and **2 tablespoons water**; cook until sauce thickens slightly, about 30 seconds. Add **chicken and any juices**; cook until warm, about 30 seconds. Fluff **rice**. Serve **stir-fry** over **rice**. Enjoy!



6. Bring the heat!

Finish your stir-fry with a drizzle of sriracha or a pinch of crushed red pepper flakes for some added heat.