

DINNERLY



Sweet Chili Chicken & Snow Peas with Rice:

No chopping. No slicing. No knife required!



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken and snow peas over rice?

Personally, we'd choose B. This dish requires absolutely no prepwork—just broil the chicken and peas and heat up the rice. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 2 oz pkg snow peas
- ½ lb pkg chicken breast strips
- 10 oz ready-to-heat jasmine rice
- 3 oz pkt Thai sweet chili sauce
- ½ oz toasted sesame oil ¹¹
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 17g, Carbs 76g, Proteins 32g



1. Broil chicken

Preheat broiler with a rack 6 inches from heat source. Trim **snow peas**, if desired. Pat **chicken strips** dry.

Lightly drizzle a rimmed baking sheet with **oil**. Add chicken in a single layer, then lightly drizzle with **oil** and season with **salt** and **pepper**. Broil on top oven rack until chicken just begins to turn opaque, about 5 minutes (watch closely as broilers vary).



2. Broil peas

Push **chicken** to one side of baking sheet. Add **snow peas** to open side; lightly drizzle with **oil** and season with **salt** and **pepper**. Broil on top oven rack until peas are tender and lightly browned in spots, and chicken is cooked through and lightly golden in spots, 2–3 minutes (watch closely).



3. Heat rice & serve

Meanwhile, add **rice** to a microwave-safe bowl; cook uncovered in microwave on high until warmed through, 1–2 minutes.

Serve **rice** in bowls topped with **chicken** and **snow peas**. Drizzle **Thai sweet chili sauce** and **sesame oil** (to taste) over top. Sprinkle sesame seeds over top. Enjoy!



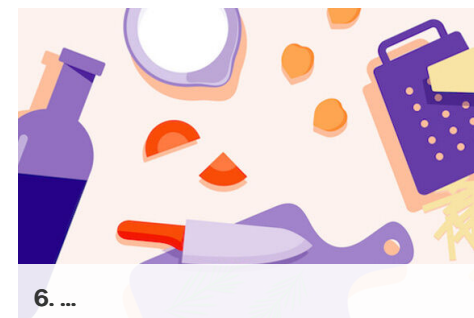
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!