



## Stir-Fried Chicken & Veggies

with Black Bean Sauce & Cashews



30-40min



2 Servings

You may have come across black bean sauce at your favorite Chinese restaurant. It's a rich, umami-packed ingredient that adds a ton of flavor to all kinds of dishes. Here, it gives a super savory boost to boneless chicken thighs, broccoli, and sweet bell peppers. Fluffy jasmine rice is the perfect base for soaking up the tasty stir-fry sauce, and a sprinkle of cashews on top adds a nutty crunch that completes the plate.



## What we send

- 5 oz jasmine rice
- ½ lb broccoli
- 1 bell pepper
- garlic
- 1 oz fresh ginger (use half)
- 1 lb boneless, skinless chicken thighs
- 2 oz black bean sauce <sup>1,6</sup>
- ¼ oz fresh cilantro
- 1 oz salted cashews <sup>15</sup>

## What you need

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

## Tools

- small saucepan
- large nonstick skillet

## Allergens

Wheat (1), Soy (6), Tree Nuts (15).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

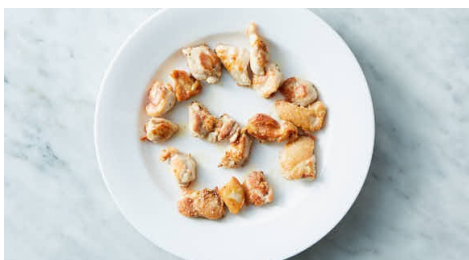
## Nutrition per serving

Calories 910kcal, Fat 37g, Carbs 93g, Protein 56g



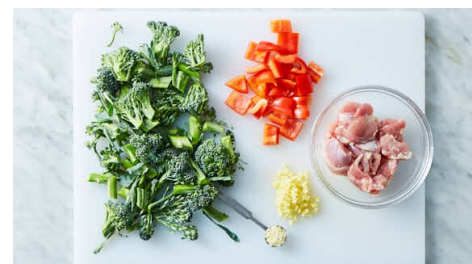
### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, 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. Keep covered until ready to serve.



### 4. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over high. Season **chicken** lightly with **salt** and **pepper**. Add chicken in a single layer and cook, without stirring, until well browned, 3-4 minutes. Flip, and continue to cook until chicken is just cooked through, 2-3 minutes more. Transfer chicken to a plate.



### 2. Prep ingredients

While **rice** cooks, cut **broccoli** into 1-inch pieces. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Pat **chicken** dry, then cut into 1-inch pieces.



### 5. Cook veggies

Add **1 tablespoon oil**, **broccoli**, and **peppers** to same skillet. Cook over high heat, stirring, until vegetables are crisp-tender, 4-5 minutes. Add **chopped garlic and ginger**; cook, stirring until fragrant, about 1 minute. Stir **sauce**, then add to skillet along with **chicken**. Cook, stirring, until chicken is heated through and sauce is thickened slightly, about 1 minute.



### 3. Make sauce

In a liquid measuring cup, stir to combine **black bean sauce**, **⅓ cup water**, **1½ tablespoons sugar**, and **2 teaspoons vinegar**.



### 6. Finish & serve

Coarsely chop **cilantro leaves and stems** together. Coarsely chop **cashews**. Fluff **rice** with a fork, then scoop onto plates. Serve **chicken and veggies** on top of rice. Garnish with **cilantro** and **cashews**. Enjoy!