



Cashew Chicken

with Snow Peas & Jasmine Rice



under 20min



2 Servings

We love the ease and speed of this take-out-style meal—after all, what's better than a 20-minute stir-fry! Here we combine tender pre-sliced chicken breast, crisp snow peas, and scallions with sweet and savory stir-fry sauce, zippy ginger, fresh garlic, and toasted cashews for a nutty crunch.

What we send

- 5 oz jasmine rice
- 1 oz scallions
- 4 oz snow peas
- garlic
- 1 oz fresh ginger
- 2 oz salted cashews ¹⁵
- ½ lb pkg chicken breast strips
- 1.8 oz stir-fry sauce ^{1,6}
- ½ oz toasted sesame oil ¹¹

What you need

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

Tools

- small saucepan
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 31g, Carbs 82g, Protein 38g



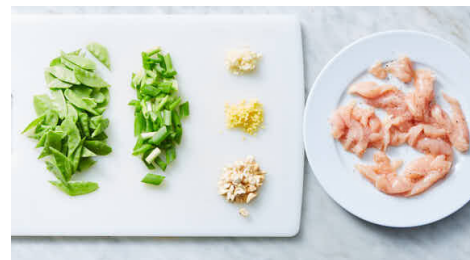
1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Stir-fry veggies

To skillet with **chicken**, add **snow peas** and **scallions**. Cook, stirring occasionally, until veggies are just tender and blistered, and chicken is cooked through, 2-3 minutes.



2. Prep ingredients

Meanwhile, trim scallions, then cut into 1-inch pieces. Halve **snow peas** crosswise. Finely chop **2 teaspoons each of garlic and peeled ginger**. Coarsely chop **1 tablespoon cashews** and reserve for step 6; leave remaining cashews whole. Pat **chicken** dry and season all over with **salt** and **pepper**.



5. Finish stir-fry

Reduce skillet heat to medium. Add **chopped ginger and garlic** and **remaining whole cashews**; cook, stirring, until fragrant, 1-2 minutes. Stir in **stir-fry sauce, sesame oil, ¼ cup water, 1 teaspoon vinegar**, and a **pinch of sugar**. Bring to a simmer and cook until sauce is thickened and coats **chicken** and **veggies**. Season to taste with **salt** and **pepper**.



3. Stir-fry chicken

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer and cook until just browned, about 3 minutes (chicken will not be cooked through).



6. Finish & serve

Fluff **rice** with a fork. Serve **rice** topped with **cashew chicken**. Garnish with **reserved chopped cashews**. Enjoy!