

DINNERLY



Honeyracha Chicken with Broccoli & Rice



30min



2 Servings

Sweet and spicy is one of our fave flavor combos, but instead of making a sauce yourself, what if you had it ready to go? Put the whisk down, because Honeyracha is about to rock your kitchen routine. Pan-fried chicken gets a quick toss in this easy, one-of-a-kind sauce along with sliced scallions and sesame seeds. Pair it with steamed broccoli and rice, then marvel at all the free time you have left. We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- ½ lb broccoli
- garlic
- ½ lb pkg chicken breast strips
- 1 oz scallions
- 2 (1 oz) pkts Honeyracha sauce
- ¼ oz pkt mixed sesame seeds ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- all-purpose flour ¹

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 22g, Carbs 86g, Protein 36g



1. Parboil rice

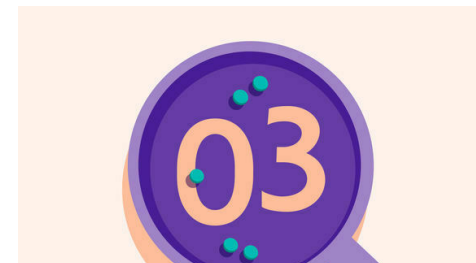
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook for 12 minutes (rice won't be fully cooked).



2. Prep ingredients

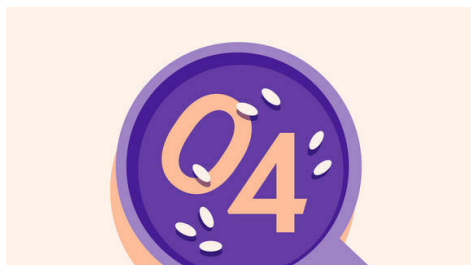
While **rice** parboils, trim stem end from **broccoli**; cut crowns into 1-inch florets. Finely chop **1 teaspoon garlic**. Directly on cutting board, toss broccoli with chopped garlic and **1 teaspoon oil**; season with **salt** and **pepper**.

In a medium bowl, add **2 tablespoons each of flour and water** and **1 teaspoon salt**; stir until smooth. Add **chicken** and stir to coat.



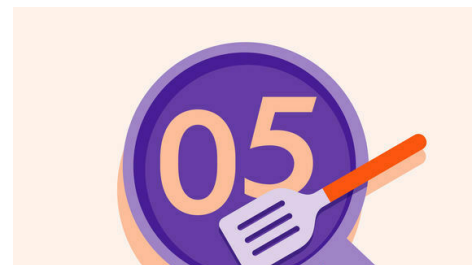
3. Add broccoli

Once **rice** has cooked for 12 minutes, place **broccoli and garlic** on top of rice. Cover and cook over low heat until rice is tender, water is absorbed, and broccoli is tender and bright green, 5 minutes more. Keep covered off heat until ready to serve.



4. Fry chicken

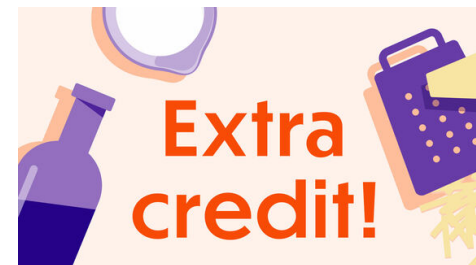
Heat **¼-inch oil** in a medium nonstick skillet over medium-high until shimmering. Working in batches if necessary, add **chicken** in a single layer (it should sizzle vigorously); cook, turning once, until golden and crisp, 3–4 minutes per side (be careful as oil may splatter). Use a slotted spoon to transfer to a paper towel-lined bowl to drain. Season with **salt**.



5. Finish & serve

Trim ends from **scallions**, then thinly slice. To bowl with **chicken**, add **scallions, Honeyracha**, and **1 teaspoon sesame seeds**; toss well to coat. Remove **garlic broccoli** from **rice**. Fluff rice with a fork.

Serve **Honeyracha chicken** and **broccoli** over **rice** with **remaining sesame seeds** sprinkled over top. Enjoy!



6. Eat your veggies!

Want to bulk up this meal with more veggies? Cut a bell pepper into 1-inch pieces and toss it onto the rice along with the broccoli in step 3.