

# DINNERLY



## Stir-Fried Basil Chicken with Red Peppers & Rice



30min



2 Servings

We don't know about you, but just hearing the words "basil chicken" gets us drooling. Stir-fried with bell pepper, onion, garlic, and a savory, subtly sweet sauce, the only thing that could make this meal even better is a runny egg on top. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 medium red onion
- garlic
- 1 bell pepper
- ½ oz fresh basil
- ½ lb pkg chicken breast strips
- 1.8 oz kecap manis <sup>1,6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- neutral oil
- apple cider vinegar (or white wine vinegar)
- 2 large eggs <sup>3</sup>

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 660kcal, Fat 22g, Carbs 81g, Protein 40g



### 1. Cook rice

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



### 2. Prep veggies

Halve and finely chop **½ cup onion** (save rest for own use). Finely chop **2 teaspoons garlic**. Halve **pepper** lengthwise; discard stem and seeds, then cut into ¼-inch thick strips.

Pick **basil leaves** from stem and tear any large pieces in half.



### 3. Cook chicken

Pat **chicken** dry; season all over with **1 teaspoon flour, salt, and pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add chicken and cook until golden-brown and cooked through, 2–5 minutes per side.



### 4. Add veggies & sauce

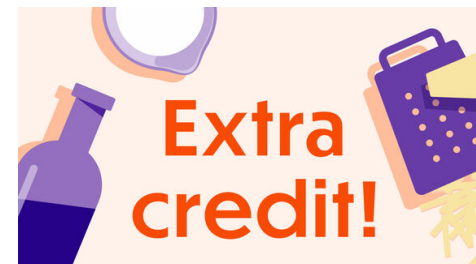
To skillet with **chicken**, add **chopped onions, garlic, and peppers**; cook, stirring, until peppers are softened, 2–3 minutes. Stir in **kecap manis, 2 tablespoons water, and 1 teaspoon vinegar**; cook, stirring, until **sauce** is slightly thickened and evenly coats chicken, 2–3 minutes. Remove from heat and stir in **basil**. Wipe out skillet.



### 5. Fry eggs & serve

In same skillet, heat **1 tablespoon oil** over high. Crack in **2 large eggs**; cook until whites are golden-brown and crispy on the edges, and yolks are still runny, 2–3 minutes (or longer for desired doneness). Season with **salt and pepper**. Fluff **rice** with a fork.

Serve **stir-fried basil chicken** over **rice** with a **fried egg** on top. Enjoy!



### 6. No more food waste!

Although reducing food waste is a top priority, sometimes we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way to ensure all our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.