



Filipino Plant Chicken Sisig

with Jasmine Rice



30-40min



2 Servings

You don't have to be a meat eater to enjoy this beloved Filipino dish. Pan-seared plant chicken and mushrooms bring the plant-based meatiness we crave, while bell peppers, onions, and jalapeños create an irresistible veggie medley. Mix in a creamy, lemony aioli to take the flavors of this sisig to another level.

What we send

- 5 oz jasmine rice
- 8 oz pkg plant-based chicken ⁶
- 1 bell pepper
- 4 oz mushrooms
- 1 jalapeño chile
- garlic
- 2 scallions
- 1 lemon
- 2 oz mayonnaise ^{3,6}
- 3 oz stir-fry sauce ^{1,6}

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

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 1110kcal, Fat 73g, Carbs 88g, Protein 31g



1. Cook rice

In a small saucepan, combine **rice, 1 1/4 cups water**, and **1/2 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.



2. Prep ingredients

Break **plant chicken** into bite-size pieces. Dry well on paper towels. Halve **bell pepper**, discard stem and seeds, then chop into 1-inch pieces. Trim stem ends from **mushrooms**, then thinly slice caps into 1/8-inch slices. Finely chop **1 teaspoon jalapeño**. Finely chop **1 teaspoon garlic**. Trim stem ends from **scallions** and thinly slice, keeping light and dark greens separate.



3. Make aioli

Squeeze **1 teaspoon lemon juice** into a small bowl; cut **remaining lemon** into wedges. Add **mayo** to bowl with lemon and stir to combine. Season to taste with **pepper**.



4. Brown plant chicken

Heat **2 tablespoons oil** in a medium nonstick skillet over high. Add **plant-based chicken**, and season with **salt** and **pepper**. Cook, stirring once, until golden, about 5 minutes. Transfer to a plate.

Heat **1 tablespoon oil** in same skillet over medium. Add **mushrooms** and **a pinch of salt**; cook, stirring, until deeply browned, 5-7 minutes.



5. Build sisig

To skillet with **mushrooms**, add **bell peppers**; cook, stirring, until crisp-tender, 2-3 minutes. Add **chopped garlic**, **scallion light greens**, and **jalapeños**; cook until fragrant, 1-2 minutes. Add **plant chicken**, **stir fry sauce**, and **2 tablespoons of the aioli**, stirring sauce until combined and creamy.



6. Finish & serve

Squeeze **juice from 2 lemon wedges** into **sisig**; stir to combine. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork. Serve **plant chicken sisig** over **rice** with **scallion light greens** sprinkled over top and **remaining lemon wedges** and **aioli** alongside. Enjoy!