



## Daring Plant Chicken in Creamy Coconut Sauce

with Cashews, Green Beans & Brown Rice



45min



2 Servings

This vegetarian crowd-pleaser features light and crispy plant-based chicken with tender green beans that simmer in a sweet and savory coconut sauce. We coat the plant-based chicken with cornstarch to ensure crisp edges, and nutty brown rice is the perfect vehicle for soaking up the irresistible sauce. Crunchy chopped cashews and fresh scallions are the final garnishes for this crave-worthy meal.

## What we send

- 5 oz brown rice
- 8 oz pkg plant-based chicken <sup>2</sup>
- 2 oz tamari soy sauce <sup>2</sup>
- ½ lb green beans
- garlic
- 2 scallions
- 2 (1 oz) salted cashews <sup>3</sup>
- ¾ oz coconut milk powder <sup>1,3</sup>
- 1½ oz cornstarch

## What you need

- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice)
- sugar
- neutral oil

## Tools

- small saucepan
- large nonstick skillet

## Allergens

Milk (1), Soy (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 890kcal, Fat 36g, Carbs 107g, Protein 40g



### 1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve.



### 4. Cook plant-based chicken

Transfer **remaining cornstarch** to a shallow bowl or plate. Add **plant-based chicken**, turning to evenly coat.

Heat **½-inch oil** in a large nonstick skillet over medium until shimmering. Add plant-based chicken in batches, being careful not to overcrowd skillet. Sear until deeply golden, 1–2 minutes per side. Transfer to a paper towel-lined plate; season with **salt**.



### 2. Prep plant-based chicken

Break **plant-based chicken** into bite-sized pieces, then transfer to a medium bowl. Drizzle with **1 tablespoon tamari** and carefully toss to coat; set aside to marinate.



### 5. Cook beans & add sauce

Drain **all but 1 tablespoon oil** from skillet; set over medium-high heat. Add **green beans** and a **pinch of salt**. Cook, stirring occasionally, until crisp-tender and charred in spots, 5–7 minutes. Stir in **coconut milk mixture** and **half of the cashews**. Simmer over medium-low heat until sauce thickens, 1–2 minutes.



### 3. Prep ingredients & sauce

Trim **green beans**; cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Trim **scallions** and thinly slice. Coarsely chop **cashews**.

In a small bowl, whisk to combine **coconut milk powder** and **½ cup warm tap water**. Whisk in **remaining tamari**, **chopped garlic**, **half of the scallions**, **¾ teaspoon cornstarch**, and **1 tablespoon each of vinegar and sugar**.



### 6. Finish & serve

Fluff **rice** with a fork.

Serve **crispy plant-based chicken** and **green beans** over **rice** with **remaining scallions and chopped cashews** sprinkled over top. Enjoy!