DINNERLY



Pan-Fried Daring Plant-Based Chicken

with Stir-Fry Sauce & Steamed Rice

You don't have to love our jokes, as long as you really love our meals. And this is one we're feeling pretty good about. We've got you covered!







WHAT WE SEND

- 5 oz jasmine rice
- · 4 oz snow peas
- · 2 scallions
- 3 oz stir-fry sauce ^{2,3}
- 8 oz pkg plant-based chicken²
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

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

TOOLS

- · fine-mesh sieve
- · small saucepan
- · large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 26g, Carbs 86g, Protein 31g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine **rice**, 1½ **cups water**, and ½ **teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Trim and discard stem ends from **snow peas**. Trim ends from **scallions**, then cut into 1-inch pieces.

In a liquid measuring cup, whisk together ½ cup water, stir-fry sauce, and 1 teaspoon vinegar; set aside until step 4.



3. PLANT CHICKEN VARIATION

Heat 1 tablespoon oil in a medium nonstick skillet over high. Add plant-based chicken and cook, without stirring, until well browned on the bottom. Stir, then add snow peas and scallions; cook, stirring occasionally, until peas are crisp-tender and browned in spots, 1–2 minutes.



4. Finish & serve

Add **stir-fry sauce**; cook, stirring, until sauce is slightly reduced and **plant-based chicken** is coated, about 2 minutes. Fluff **rice** with a fork.

Serve steamed rice topped with stir-fry; garnish with toasted sesame seeds. Enjoy!



What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!