

DINNERLY



Kung Pao Chicken with Jasmine Rice & Snow Peas

 20-30min  4 Servings

Kung pao chicken is a real favorite when it comes to Chinese take-out. We're making it easier for you to get that Kung Pao fix at your house, with this super easy, very yummy recipe. Sweet and savory sauce coats the chicken and it's served with jasmine rice and crisp snow peas. We've got you covered!

WHAT WE SEND

- snow peas
- chili garlic sauce
- boneless, skinless chicken breasts
- jasmine rice
- scallion

WHAT YOU NEED

- all-purpose flour ¹
- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

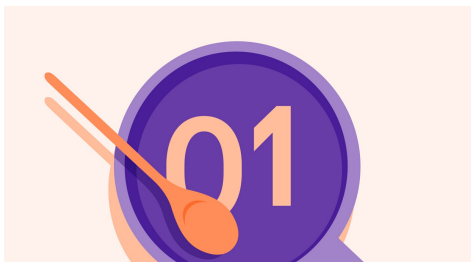
- fine-mesh sieve
- medium saucepan
- medium skillet

ALLERGENS

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

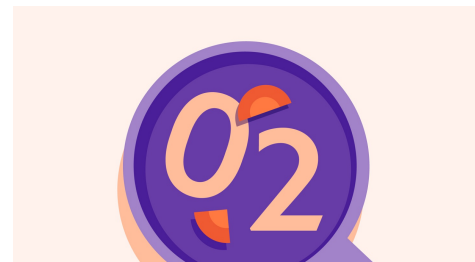
NUTRITION PER SERVING

Energy 550.0kcal, Fat 12.0g, Proteins 33.0g, Carbs 72.0g



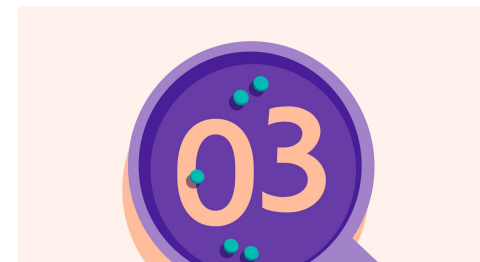
1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a medium saucepan along with **2 cups water** and **1 teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Cover to keep warm.



2. Make kung pao sauce

While the **rice** cooks, in a small bowl, combine **all of the tamari**, **1–3 chili garlic sauce packets** (depending on your heat preferences), **¼ cup water**, **2 tablespoons vinegar**, and **4 teaspoons sugar**, whisk until sugar dissolves.



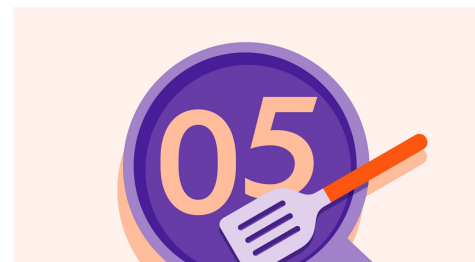
3. Prep ingredients

Trim ends from **scallions**, then thinly slice. Trim ends from **snow peas**. Pat **chicken** dry. Season chicken with **1 teaspoon salt** and **a few grinds of pepper**, then sprinkle with **2 teaspoons flour**.



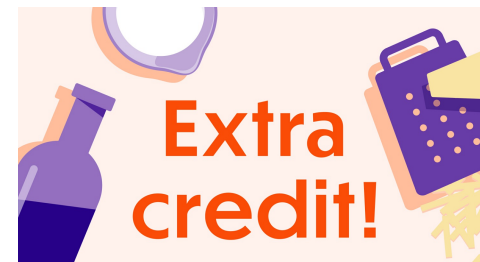
4. Stir-fry snap peas

Heat **1½ tablespoons oil** in a large skillet over medium-high until shimmering. Add **snow peas**, **¼ cup of the scallions**, and **a pinch each of salt and pepper**. Cook until crisp-tender and browned in spots, about 2 minutes. Transfer to a heatproof bowl. Cover to keep warm.



5. Cook chicken & serve

Heat **2 tablespoons oil** in same skillet over medium-high. Add **chicken**; cook until browned, 2–3 minutes per side. Add **kung pao sauce**. Cook until sauce is thickened slightly, basting chicken with sauce, 1–2 minutes. Remove skillet from heat. Fluff **rice** with fork. Serve **chicken** and **sauce** with **rice** and **snow peas**. Garnish with **remaining scallions**. Enjoy!



6. Make it picky-eater proof

We like to mix up our veggies and chicken so everything benefits from the Kung Pao sauce, but picky eaters can have the snow peas served on the side or not at all!