



DINNERLY



FAST

Caramel Chicken Stir-Fry with Teriyaki & Jasmine Rice

 20-30min  2 Servings

We can have dessert before dinner if we want because we are adults and free to make our own decisions. Actually, as far as we can tell, eating dessert before dinner is one of the very, very few benefits of being an adult. We made it easier to get away with that move by making this delicious caramel chicken stir-fry. It's sweet, but savory so no one will give you side-eye when you gobble it up. ...

WHAT WE SEND

- boneless, skinless chicken breast
- jasmine rice
- snow peas
- fresh ginger
- garlic
- chili garlic sauce ¹⁷

WHAT YOU NEED

- apple cider vinegar
- coarse kosher salt
- sugar

TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670.0kcal, Fat 19.0g, Proteins 31.0g, Carbs 91.0g



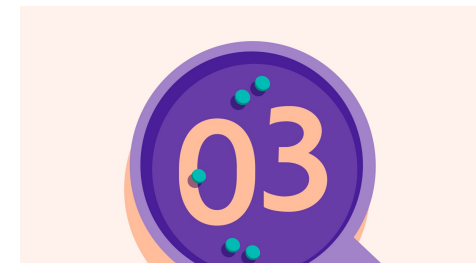
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm until ready to serve.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger** and **1 teaspoon garlic**. Combine chopped ginger and garlic on a cutting board and chop together until very fine. Trim stem ends from **snow peas** and cut each crosswise into 3 pieces. Pat **chicken** dry and cut crosswise into ¾-inch pieces.



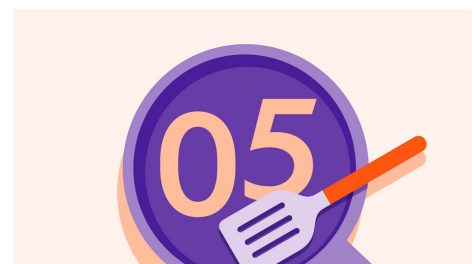
3. Prep chicken & cook peas

In a medium bowl, combine **ginger-garlic mixture**, **chicken**, **1 teaspoon oil**, and **¼ teaspoon salt**. Let sit until step 4. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **snow peas** and stir-fry until browned in spots and crisp-tender, 2–3 minutes. Transfer to a plate.



4. Cook chicken & caramel

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**; cook, stirring once or twice, until golden, 3–5 minutes. Transfer chicken to a 2nd plate. Add **¼ cup sugar** and **2 tablespoons water** to skillet; cook, without stirring, over medium heat until melted. Cook, swirling skillet occasionally, until **caramel** becomes honey colored, 4–5 minutes.



5. Finish & serve

Add **teriyaki**, **chili garlic sauce**, and **1½ teaspoons vinegar**, and swirl to combine (caramel may harden, but will melt again). Return **chicken** to skillet and cook over high, stirring, until sauce is slightly thickened, 2–3 minutes. Stir in **snow peas**. Fluff **rice** with a fork and spoon onto plates. Serve **stir-fry** over **rice**, and drizzle with **caramel sauce**. Enjoy!



6. Take it to the next level

Add crunchy, salty chopped roasted cashews or peanuts to the top of this stir fry. Or throw in some drained water chestnuts or baby corn in step 5. Or all of the above!