



# DINNERLY



**FAST**

## Caramel Chicken Stir-Fry with Teriyaki & Jasmine Rice

 20-30min  4 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

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

## WHAT YOU NEED

- apple cider vinegar
- coarse kosher salt
- sugar

## TOOLS

- fine-mesh sieve
- large skillet
- medium saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 630.0kcal, Fat 14.0g, Proteins 31.0g, Carbs 91.0g



### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan with **2 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 **2 tablespoons ginger** and **2 teaspoons 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**, **2 teaspoons oil**, and **½ teaspoon salt**. Let sit until step 4. Heat **1 tablespoon oil** in a large 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 **1½ tablespoons oil** in same skillet over medium-high. Add **chicken**; cook, stirring once or twice, until golden, 3–5 minutes. Transfer chicken and **ginger** to a plate. Add **½ cup sugar** and **¼ cup water** to skillet; cook, without stirring, over medium heat until melted. Cook, swirling the skillet occasionally, until **caramel** becomes honey colored, 4–5 minutes.



### 5. Finish & serve

Add **teriyaki**, **chili garlic sauce**, and **1 tablespoon 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, 3–4 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!