



Chicken & Snap Pea Stir-Fry

with Jasmine Rice & Miso Butter



30-40min



2 Servings

What is the magic, umami-rich ingredient in this delicious springtime stir-fry? A savory, salty miso butter! We whisk the butter into a quick stir-fry of juicy chicken breast strips and crispy, sweet snap peas and serve it with lime wedges over fragrant jasmine rice. Cook, relax, and enjoy!

What we send

- jasmine rice
- boneless, skinless chicken breasts
- garlic
- scallions
- lime
- snap peas
- fresh ginger

What you need

- 1 tablespoon butter ⁷
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990.0kcal, Fat 28.0g, Proteins 80.0g, Carbs 97.0g



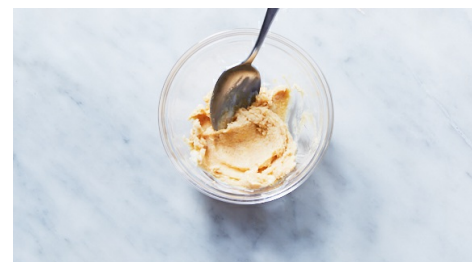
1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Transfer to a **small saucepan** with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat, and cover to keep warm until ready to serve.



4. Cook chicken

In a large, heavy skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **all of the chopped garlic and ginger**, and cook until fragrant, about 30 seconds. Add the **chicken** and cook until opaque, about 4 minutes. Transfer to a plate.



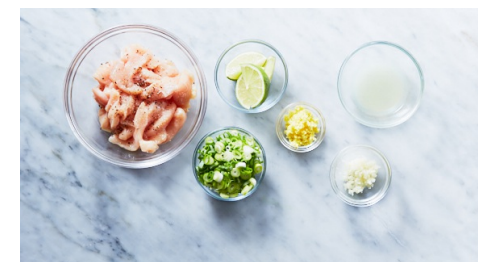
2. Make miso butter

In a small bowl, mash together **1 tablespoon butter** and **all of the miso** until combined.



5. Finish the stir-fry

Add **2 teaspoons oil**, **snap peas**, **half of the scallions**, and **a pinch each salt and pepper** to skillet. Cook over medium-high until tender, about 4 minutes. Add **½ cup water**, scraping browned bits from bottom of the skillet. Add **miso-butter**; stir until melted. Return **chicken** to skillet along with **any juices**. Stir in **lime juice**. Cook until warm, about 1 minute.



3. Prep ingredients

Peel and finely chop **1 large garlic clove**. Peel and finely chop **½ of the ginger** (save rest for own use). Trim stem ends from **snap peas**. Trim ends from **scallions**; thinly slice. Juice **½ of the lime**; cut other ½ into wedges. Pat **chicken** dry, then cut into ¼-inch wide strips. Transfer chicken to a medium bowl; season with **¼ teaspoon salt** and **a few grinds pepper**.



6. Finish & serve

Fluff **rice** with a fork and spoon into bowls. Top with **chicken**, **snap peas**, and **pan sauce**. Garnish with **remaining scallions**. Serve with **lime wedges** for squeezing over. Enjoy!