



DINNERLY



Ginger Chicken Stir-Fry with Jasmine Rice & Snow Peas

 20-30min  2 Servings

The beauty of this flavorful stir-fry is that it's faster, tastier, and healthier than take-out. Chicken breast, thinly sliced, is marinated with ginger before a quick flash in the pan. Snow peas, add vibrant crunch and chili sauce adds a touch of heat. We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710.0kcal, Fat 26.0g, Proteins 31.0g, Carbs 90.0g



1. Make rice

Peel **ginger** and slice $\frac{1}{3}$ of it into thick slices; very finely chop the rest. Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan and add **sliced ginger**, $1\frac{1}{4}$ cups **water**, and $\frac{1}{4}$ **teaspoon salt** and bring to a boil. Cover, reduce heat to low and simmer until water is absorbed and rice is tender, about 17 minutes.



2. Prep ingredients

Trim ends from the **snow peas**. Cut **chicken** into $\frac{1}{4}$ -inch thick slices. Transfer chicken to a bowl and toss with $\frac{2}{3}$ of the **finely chopped ginger**, $\frac{1}{4}$ **teaspoon salt**, and a few grinds of **pepper**.



3. Prep sauce

In a measuring cup or small bowl, combine $\frac{1}{3}$ cup **water**, **tamari**, **chili garlic sauce**, **1 teaspoon flour**, and $1\frac{1}{2}$ **teaspoons sugar**.



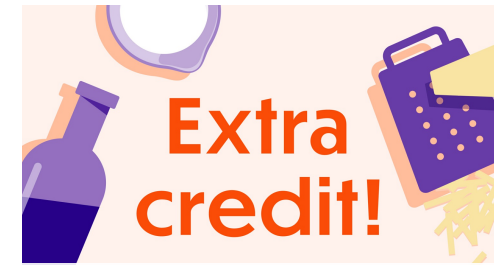
4. Stir-fry chicken

Heat **2 tablespoons oil** in a medium skillet over high. Add **chicken** in a single layer and cook without stirring, until lightly browned, about 2 minutes. Stir and cook through, about 30 seconds more.



5. Finish dish

Add **snow peas** and **remaining chopped ginger** and stir-fry until crisp-tender, about 1 minute. Stir the **sauce**, then add to the skillet and cook until thickened, 1–2 minutes. Fluff **rice** with a fork, discarding **sliced ginger**. Spoon **rice** into bowls and top with **stir-fry**. Enjoy!



6. Make it ahead!

To get ahead on dinner, prep the snow peas and make the sauce in the morning. Keep the sauce and snow peas separately in the fridge until you're ready to get stir-frying.