



DINNERLY



Ginger Chicken Stir-Fry with Jasmine Rice & Snow Peas

 20-30min  4 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
- chili garlic sauce¹⁷
- fresh ginger
- boneless, skinless chicken breasts
- snow peas

WHAT YOU NEED

- all-purpose flour¹
- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- fine-mesh sieve
- large nonstick skillet
- medium 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 670.0kcal, Fat 22.0g, Proteins 31.0g, Carbs 87.0g



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 medium saucepan and add **sliced ginger, 2 cups water, and $\frac{1}{2}$ 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 the 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, $\frac{1}{2}$ teaspoon salt, and a few grinds of pepper**.



3. Prep sauce

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



4. Stir-fry chicken

Heat **2 tablespoons oil** in a large skillet over high. Working in 2 batches, add **half of the chicken** in a single layer; cook without stirring, until lightly browned, about 2 minutes. Stir and cook through, about 30 seconds more. Transfer to a plate and repeat with remaining chicken, adding **2 tablespoons oil** between batches.



5. Finish dish

Return all **chicken** to the skillet. Add **snow peas and remaining chopped ginger** and stir-fry until crisp-tender, about 1 minute. Stir the **sauce**, then add it 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.