

DINNERLY

Ginger Caramel Chicken with Steamed Green Beans & Rice



20-30min



4 Servings

Knock, knock. Who's there? Ginger. Ginger who? Ginger Caramel Chicken. That's right, we've brought the take-out to your door, and you didn't even need to have extra cash for a tip. Sweet, tangy ginger-caramel sauce coats tender chicken and green beans and drips onto a bed of rice to make for a dish that's sure to have you breaking up with your delivery guy or gal. Think of all the tips you'll s...

WHAT WE SEND

- boneless, skinless chicken breasts
- green beans
- fresh ginger
- jasmine rice

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- fine-mesh sieve
- large skillet
- small saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 568kcal, Fat 10g, Carbs 87g, Proteins 30g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine rice, **2 cups water**, and **a pinch of salt** and bring to a boil. Reduce heat to a simmer, cover, and cook until water is absorbed and rice is tender, about 17 minutes. Fluff rice with a fork and keep covered until ready to serve.



2. Prep ingredients

Meanwhile, fill a large skillet with $\frac{1}{2}$ -inch of water and bring to a simmer over medium-high. Peel and thinly slice **ginger**, stack slices, and thinly slice into matchsticks. Trim stem ends from **green beans**. Pat **chicken** dry and season all over with **1 teaspoon salt**.



3. Steam green beans

Add **green beans**, **$\frac{1}{2}$ teaspoons salt**, and **$\frac{1}{4}$ of the ginger** to skillet. Cover and steam until **green beans** are just tender, 2–3 minutes. Drain, transfer to a bowl, and cover to keep warm. Wipe skillet dry. Heat **1 tablespoon oil** in same skillet over high.



4. Cook chicken & make sauce

Add **chicken** to skillet and cook until golden on one side, about 2 minutes. Flip chicken and cook 1 minute; transfer to a plate. Add **remaining ginger** to skillet, reduce heat to medium-high, and cook until fragrant, about 30 seconds. Add **rice vinegar**, **all of the tamari**, **$\frac{3}{4}$ cup water**, and **$\frac{1}{2}$ cup sugar**; bring to a rapid simmer.



5. Finish & serve

Cook over medium-high until **sauce** is reduced to **$\frac{1}{2}$ cup**, 6–8 minutes. Add **chicken**; simmer until cooked through and sauce is syrupy, flipping once, about 2 minutes. Transfer chicken to plates. Add **green beans** to skillet; toss to coat in sauce; remove from heat. Fluff **rice**, and serve alongside **chicken** and **beans**. Scrape any **remaining sauce** over **chicken**. Enjoy!



6. Take to the next level

Top this dish with toasted sesame seeds or chopped, salted peanuts or cashews for texture bliss.