





Sesame Chicken

with Broccoli & Jasmine Rice

 30-40min  4 Servings

We're delivering your favorite takeout dish, but we've made it even better. You'll get the same great sesame chicken taste, but with none of the deep frying or overly thick, or sweet sauce. We've not only made it tastier, but easier by combining the broccoli WITH the rice to save on time and clean up. Cook, relax, and enjoy!

What we send

- Thai sweet chili sauce
- toasted sesame seeds
- scallions
- broccoli crowns
- fresh ginger
- jasmine rice
- boneless, skinless chicken breasts

What you need

- 1 large egg ³
- all-purpose flour ¹
- kosher salt & ground pepper

Tools

- large skillet
- medium 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.

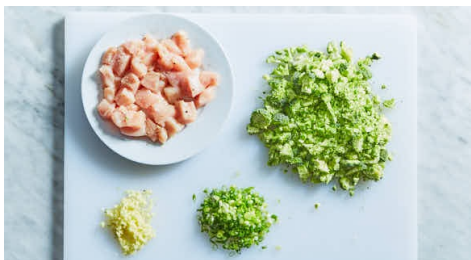
Allergens

Wheat (1), Egg (3). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 965kcal, Fat 31g, Carbs 109g, Proteins 49g



1. Prep ingredients

Peel and finely chop **ginger**. Trim ends from **scallions**, then thinly slice. Cut **broccoli** into florets, then thinly slice crosswise into ¼-inch pieces. Pat **chicken** dry and cut into 1-inch pieces. Season chicken all over with **salt** and **pepper**.



4. Fry chicken

Heat ½-inch oil in a large skillet over medium-high. When oil is hot, add **chicken** (it should sizzle vigorously), in batches if necessary, and cook, turning once, until golden and crisp, about 3–4 minutes per side. Transfer to a paper towel-lined plate to drain.



2. Make broccoli rice

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **rice**, **ginger**, and **half of the scallions**; cook, stirring, until toasted, about 2 minutes. Stir in **broccoli**, **1½ teaspoons salt**, and **2½ cups water**; bring to a boil. Reduce heat to low, cover and cook until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



5. Prep sauce

Meanwhile, in a large bowl, combine **Thai sweet chili sauce** and **tamari**.



3. Bread chicken

In a shallow bowl, beat together **1 large egg** and **2 tablespoons water**; season with **salt** and **pepper**. In a second shallow bowl, whisk **1 cup flour** with ½ **teaspoon salt** and **a few grinds pepper**. Coat **chicken** in flour, then egg. Lift chicken, letting excess egg drip back into bowl, and repeat in flour, tossing to coat.



6. Finish & serve

Add **chicken** to bowl with **sauce** and toss to coat. Fluff **rice** with a fork. Serve **chicken** on or next to **broccoli rice**, and top with **sesame seeds** and **remaining scallions**. Enjoy!