

DINNERLY



Sticky Crispy Chicken with Scallion-Rice Pilaf

 20-30min  4 Servings

If you like General Tso's chicken (obviously) then this dish is for you! It's sticky, it's sweet, it's crispy, it's savory—it's all of the good things. The chicken is lightly fried before being tossed in a sweet chili sauce, served with fluffy scallion-jasmine rice. Ditch the takeout menu. We've got you covered!

WHAT WE SEND

- Thai sweet chili sauce
- boneless, skinless chicken breasts
- scallions
- jasmine rice

WHAT YOU NEED

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

TOOLS

- large skillet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 790.0kcal, Fat 25.0g, Proteins 33.0g, Carbs 97.0g



1. Prep ingredients

Trim ends from **scallions** and thinly slice. Pat **chicken** dry and cut into 1-inch pieces. Season chicken all over with **salt** and **pepper**. In a large bowl, combine **all of the sweet chili sauce and tamari**.



2. Cook rice pilaf

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **rice** and **half of the scallions**, and cook, stirring, until rice is toasted and fragrant, about 2 minutes. Stir in **1 teaspoon salt** and **2 ½ cups water**, and bring to a boil. Reduce heat to low, cover and cook until rice is almost tender, about 17 minutes. Cover to keep warm.



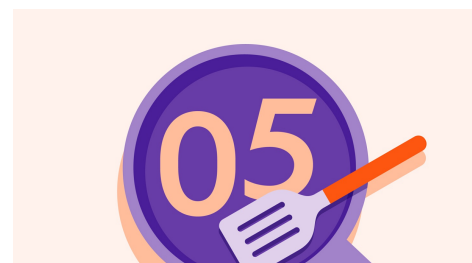
3. Bread chicken

Beat **1 large egg** in a shallow bowl; 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.



4. Cook chicken

Heat **¼-inch oil** in a large skillet over medium-high. When oil is hot (it should sizzle vigorously when a pinch of flour is added), add **chicken** in 2 batches, and cook, stirring occasionally, until deep golden brown and crisp all over, about 8 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining chicken.



5. Finish & serve

Add **fried chicken** to bowl with **tamari and sweet chili sauce** and toss to combine. Fluff **rice** with a fork. Serve **rice** topped with **chicken** and **remaining scallions**. Enjoy!



6. Take to the next level

Add a little crunch! Top this dish with toasted sesame seeds or chopped peanuts for an extra pop of flavor and texture!