

Crispy Cumin-Sichuan Chicken

with Sesame Zucchini & Lime Rice

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Look for customizable options coming to all customers soon!


 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Ingredients



10 oz or 18 oz
Chopped Chicken
Breast 



½ cup Long Grain
White Rice



¼ cup Cornstarch



1 Tbsp Light Brown
Sugar



1 Zucchini



1 Lime



3 Tbsps Cumin &
Sichuan Peppercorn
Sauce



¼ cup Mayonnaise



1 Tbsp Sesame Oil



1 Tbsp Black & White
Sesame Seeds

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Quarter the **lime**.
- Cut the **zucchini** into 1/2-inch-thick rounds.
- In a large bowl, whisk together the **mayonnaise**, **cumin-Sichuan sauce**, and **sugar** until the sugar has dissolved.



2 Cook & finish the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **juice of 2 lime wedges**.



3 Cook & finish the zucchini

- Meanwhile, in a medium pan (nonstick, if you have one), heat **half the sesame oil** on medium-high until hot.
- Add the **zucchini rounds** in an even layer; season with salt and pepper. Cook 3 to 4 minutes per side, or until browned and softened.
- Transfer to a bowl; add the **sesame seeds** and **remaining sesame oil**. Season with salt and pepper; toss to coat. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



↔ CUSTOMIZED STEP 3 If you chose extra chicken

- Cook and finish the zucchini as directed, but use a large nonstick pan (instead of medium).

4 Coat & cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper.
- Add the **cornstarch**; toss to coat.
- In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated chicken** in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through. Turn off the heat.



↔ CUSTOMIZED STEP 4 If you chose extra chicken

- Cook the chicken as directed.

5 Dress the chicken & serve your dish

- To the bowl of **sauce**, add the **cooked chicken** (discarding any excess oil from the pan). Stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **dressed chicken** with the **finished rice** and **finished zucchini**. Serve the **remaining lime wedges** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 820, Total Carbohydrates: 71g, Dietary Fiber: 3g, Added Sugars: 9g, Total Fat: 43g, Saturated Fat: 5g, Protein: 39g, Sodium: 1090mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

