





10 oz **or** 18 oz Chopped Chicken Breast 🔄



½ cup Long Grain White Rice



1/4 cup Cornstarch



1 Tbsp Light Brown Sugar



1 Zucchini

F 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.*



1 Lime



3 Tbsps Cumin & Sichuan Peppercorn Sauce



¼ cup Mayonnaise

LESTr ← Serve with Blue Apron

POPICY blueapron.com/wine

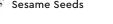
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1 Tbsp Sesame Oil



1 Tbsp Black & White Sesame Seeds



Prepare the ingredients & make the sauce

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



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 mediumhigh 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.

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Produced in a facility that processes crustacean

shellfish, egg, fish, milk, peanuts, soy, tree nuts,



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