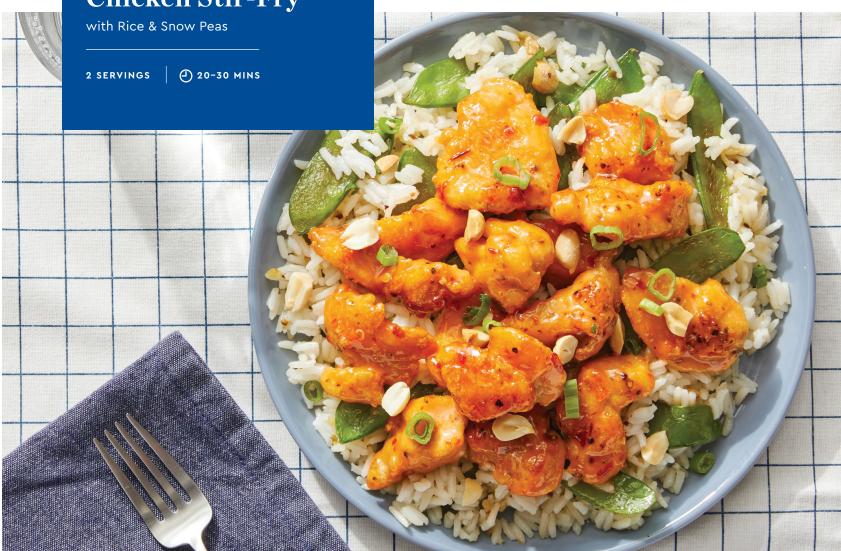




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Ingredients

Customized ingredients



½ cup Long Grain White Rice 🔄





1 head Cauliflower 🔄





1 Tbsp Sesame Oil



1/4 cup Cornstarch



3 Tbsps Roasted Peanuts



10 oz Chopped Chicken Breast



4 oz Snow Peas



3 Tbsps Sweet Chili Sauce



1 Tbsp Rice Vinegar



2 cloves Garlic



2 Scallions



1 Tbsp Sambal Oelek



2 Tbsps Mayonnaise



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Cook the rice

- In a medium pot, combine the rice, a big pinch of salt, and 3/4 cup of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.



• Turn off the heat and fluff with a fork. Cover to keep warm.

CUSTOMIZED STEP 1 If you chose Cauliflower

- Wash and dry the cauliflower. Remove the leaves of the cauliflower, then quarter lengthwise through the core. (If you have a food processor, discard the core, then pulse the quartered cauliflower
- Line a sheet pan with parchment paper. Using the large side of a box grater, grate the quartered cauliflower onto the sheet pan; discard the
- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the \boldsymbol{riced} $\boldsymbol{cauliflower}$ in an even layer. Cook, without stirring, 2to 3 minutes, or until slightly softened. Season with salt and pepper. Continue to cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.

2 Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Roughly chop the peanuts.
- In a large bowl, whisk together the mayonnaise, sweet chili

sauce, vinegar, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.



3 Cook the peas

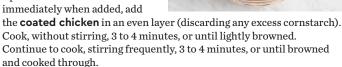
- In a large pan (nonstick, if you have one), heat the sesame oil on medium-high until hot.
- Add the chopped garlic, sliced white bottoms of the scallions, and snow peas; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.



- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

4 Coat, cook & dress 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



- · Turn off the heat.
- To the bowl of sauce, carefully add the cooked chicken (discarding any excess oil from the pan); stir to coat. Taste, then season with salt and pepper if desired.

5 Finish the rice & serve your dish

- Add the cooked peas to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished rice topped with the dressed chicken. Garnish with the chopped peanuts and sliced green tops of the scallions. Enjoy!





CUSTOMIZED STEP 5 If you chose Cauliflower

- Follow the directions in Step 5, using the bowl of cooked cauliflower.

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