

Sweet & Spicy Chicken Stir-Fry

with Rice & Snow Peas


2 SERVINGS

20-30 MINS

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Ingredients

Customized ingredients


 ½ cup Long Grain White Rice 

SWAPPED FOR:


 1 head Cauliflower 


 1 Tbsp Sesame Oil

 ¼ cup Cornstarch

 3 Tbsp Roasted Peanuts

 10 oz Chopped Chicken Breast

 4 oz Snow Peas


 3 Tbsp Sweet Chili Sauce

 1 Tbsp Rice Vinegar

 2 cloves Garlic

 2 Scallions

 1 Tbsp Sambal Oelek

 2 Tbsp Mayonnaise

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*Ingredients may be replaced and quantities may vary.

1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **$\frac{3}{4}$ 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 until fine).
- 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 core.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **riced cauliflower** in an even layer. Cook, without stirring, 2 to 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 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.
- 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**.