

Sichuan Crispy Chicken

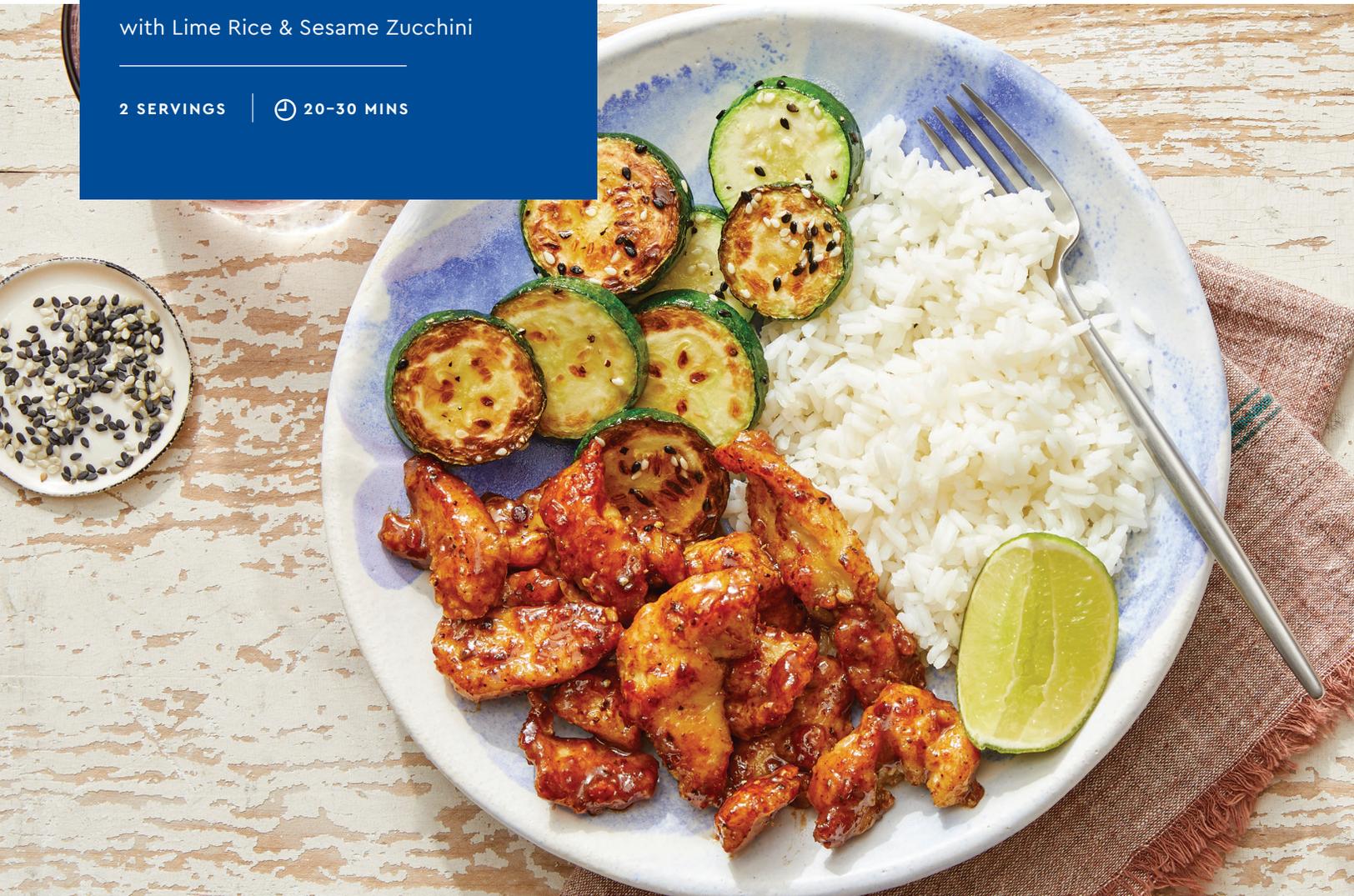
with Lime Rice & Sesame Zucchini

2 SERVINGS

20-30 MINS

 Blue Apron

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

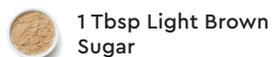
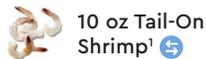
 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



SWAPPED FOR:



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1. peeled & deveined

*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, sugar,** and **cumin-Sichuan sauce** until the sugar has dissolved.



2 Make the lime 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, 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. 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.



4 Coat & cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch** and 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 Shrimp*

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper (you'll omit the **cornstarch** for shrimp).
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Continue to cook, stirring frequently, 2 to 3 minutes, or until opaque and cooked through. Turn off the heat.

5 Dress the chicken & serve your dish

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



↻ CUSTOMIZED STEP 5 *If you chose Shrimp*

- Follow the directions in Step 5, using the **cooked shrimp** (instead of chicken).