

Sichuan Crispy Chicken

with Lime Rice & Sesame Zucchini

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Chopped Chicken Breast



1 Lime



¼ cup Mayonnaise



1 tsp Black & White Sesame Seeds



½ cup Long Grain White Rice



3 Tbsps Cumin & Sichuan Peppercorn Sauce



1 Tbsp Light Brown Sugar



1 Zucchini



1 Tbsp Sesame Oil



¼ cup Cornstarch



Serve with Blue Apron wine that has this symbol
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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, 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.



Step 3 continued:

- 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.



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!

