

Spicy Peanut Chicken Stir-Fry

with Rice, Snow Peas & Cilantro Sauce

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



↔ IF 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.*

Ingredients

Customized ingredients



18 oz Chopped Chicken Breast ↔

SWAPPED FOR:



18 oz Tail-On Shrimp¹ ↔



½ cup Cilantro Sauce



2 Tbsps Smooth Peanut Butter Spread



1 cup Long Grain White Rice



¾ lb Carrots



1 Tbsp Sambal Oelek



2 Tbsps Rice Vinegar



½ lb Snow Peas



2 cloves Garlic



2 Tbsps Honey



¼ cup Roasted Peanuts



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

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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- Remove the **honey** from the refrigerator to bring to room temperature.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups 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.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**; thinly slice crosswise into rounds.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peanuts**.
- In a bowl, whisk together the **peanut butter spread**, **vinegar**, **honey** (kneading the packet before opening), **¼ cup of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



3 Brown the chicken & carrots

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.



CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired); season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** and **sliced carrots** in an even layer. Cook, without stirring, 1 to 2 minutes, or until the shrimp are slightly opaque and the carrots are lightly browned.

4 Finish & serve your dish

- Add the **snow peas** and **chopped garlic** to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is browned and cooked through.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished chicken and vegetables**. Top with the **cilantro sauce** and **chopped peanuts**. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

- Add the **snow peas** and **chopped garlic** to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished shrimp and vegetables**. Top with the **cilantro sauce** and **chopped peanuts**. Enjoy!