

Ingredients



18 oz Boneless Chicken Breast Pieces



3/4 lb Carrots



1/4 cup Mayonnaise



3 Tbsps Sweet Chili Sauce



½ cup Roasted Peanuts



1 cup Long Grain White Rice



2 Scallions



2 Tbsps Smooth Peanut Butter Spread



1 ½ Tbsps Yellow Curry Paste



4 Persian Cucumbers



1/4 cup Cornstarch



2 Tbsps Mirin¹



2 Tbsps Apple Cider Vinegar



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

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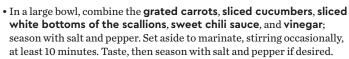
"Alexa, find Blue Apron recipes."

Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- 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 and grate on the large side of a box grater.
- Halve the cucumbers lengthwise, then thinly slice crosswise.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.



- Roughly chop the peanuts.
- In a large bowl, whisk together the peanut butter spread, curry paste, mayonnaise, mirin, and 1 tablespoon of warm water.



3 Coat & cook the chicken

- Pat the chicken dry with paper towels; place in a bowl. Season with salt and pepper. Add the ${\bf cornstarch}$ and toss to coat.
- In a large pan (nonstick, if you have one), 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.

4 Dress the chicken & serve your dish

- · Discarding any oil from the pan, carefully transfer the ${\color{red}{\textbf{cooked}}}$ chicken to the bowl of sauce; stir to coat. Taste, then season with salt and pepper if desired.
- Serve the cooked rice topped with the marinated vegetables (including any liquid) and dressed chicken. Garnish with the chopped

