

# Ingredients



18 oz Boneless Chicken Breast Pieces



3/4 lb Carrots



3 Tbsps Soy Glaze



1/4 cup Mayonnaise



1 cup Sushi Rice



2 cloves Garlic



2 Tbsps Yuzu Kosho



1/4 cup Rice Flour



½ lb Sugar Snap Peas



2 Scallions



1 Tbsp Sesame Oil



1 tsp Black & White Sesame Seeds



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

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#### "Alexa, find Blue Apron recipes."

### Cook the rice

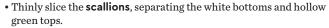
- In a medium pot, combine the rice, a big pinch of salt, and 11/4 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.



- Turn off the heat and fluff with a fork. Add the **sesame oil**; stir to combine. Taste, then season with salt and pepper if desired.
- Cover to keep warm.

# 2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Peel the carrots; thinly slice on an angle.
- · Pull off and discard the tough string that runs the length of each snap pea pod.
- Peel and roughly chop 2 cloves of garlic.



• In a bowl, whisk together the yuzu kosho, mayonnaise, and soy glaze.

# 3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil medium-high until hot.
- Add the sliced carrots in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned and slightly softened.



#### Step 3 continued:

- Add the prepared peas, chopped garlic, and sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl; 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 flour: 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 flour sizzles immediately when added, add



the **coated chicken** in an even layer (discarding any excess flour). 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

- Discarding any oil from the pan, carefully transfer the cooked chicken to a large bowl; add the sauce. Stir to coat. Taste, then season with salt and pepper if desired.
- Serve the cooked rice topped with the cooked vegetables and dressed chicken. Garnish with the sesame seeds and
- sliced green tops of the scallions. Enjoy!



