

Ingredients*



18 oz Boneless Chicken Breast Pieces



1 cup Long Grain White Rice



2 Zucchini



2 Scallions



2 oz Sliced Roasted Red Peppers



1 oz Salted Butter



¹⁄₃ cup Soy Glaze



1 ½ Tbsps Yellow Curry Paste



1/4 cup Roasted Cashews



1 tsp Black & White Sesame Seeds



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

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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



• Turn off the heat and fluff with a fork.

2 Prepare the ingredients & make the glaze

• Meanwhile, wash and dry the fresh produce.

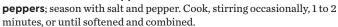
rice is tender.

- Halve the zucchini lengthwise, then thinly slice crosswise.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Roughly chop the peppers.
- Roughly chop the cashews.
- In a bowl, whisk together the soy glaze, 1/4 cup of water, and as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be.



3 Cook the vegetables & finish the rice

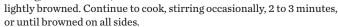
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the sliced white bottoms of the scallions and chopped

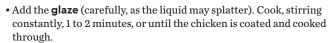


- Transfer to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- · Wipe out the pan.

4 Cook the chicken & serve your dish

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until





- Turn off the heat; stir in the butter until melted and combined.
- Serve the **cooked chicken** (including any glaze from the pan) over the finished rice. Garnish with the sliced green tops of the scallions, chopped cashews, and sesame seeds. Enjoy!





