

# **INGREDIENTS**

2 PERSON | 4 PERSON



½ Cup | 1 Cup





Cilantro



1 | 1 Chili Pepper



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Soy, Wheat



10 oz | 20 oz Chicken Breast Strips



6 oz | 12 oz Green Beans



Lime



1TBSP | 1TBSP Cornstarch



1 oz | 2 oz Sweet Thai Chili Sauce **Contains: Soy** 



1 tsp | 2 tsp Garlic Powder

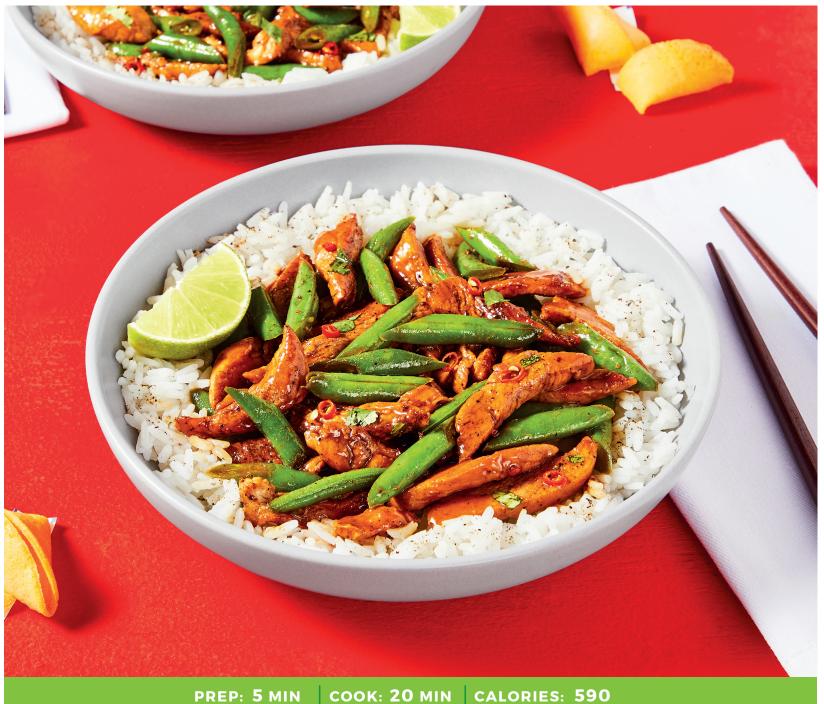
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#### **SWEET & SPICY**

A mix of sweet soy glaze and Thai chili sauce (plus a squeeze of tangy lime juice) strikes the perfect balance for coating chicken stir-fry.

# **SWEET & SPICY CHICKEN STIR-FRY**

with Lime, Green Beans & Jasmine Rice





#### **FEELIN' CHILI**

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in step 6. You're the chef, after all.

### **BUST OUT**

- Small pot
- Small bowl
- Whisk
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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\* Chicken is fully cooked when internal temperature reaches 165°.



#### 1 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



#### 2 PREP

- While rice cooks, wash and dry produce.
- Trim green beans if necessary; cut crosswise on a diagonal into 1-inch pieces. (TIP: To do this quickly, line up several beans and slice all at once.)
   Pick cilantro leaves from stems; roughly chop leaves. Quarter lime.
   Thinly slice chili.



## **3 MIX SAUCE & SEASON CHICKEN**

- In a small bowl, whisk together half the cornstarch and ½ cup cold water until smooth. (For 4 servings, use all the cornstarch and 1 cup water.) Whisk in sweet soy glaze and chili sauce. Set aside.
- Pat chicken\* dry with paper towels.
  Season with garlic powder, salt, and pepper.



### **4 COOK BEANS & CHICKEN**

- Heat a large drizzle of oil in a medium pan (use a large pan for 4 servings) over medium-high heat. Add green beans and a pinch of salt and pepper. Cook, stirring occasionally, until bright green and just tender, 3-5 minutes. Transfer to a plate.
- Add another drizzle of oil to pan, then add chicken. Cook, stirring occasionally, until browned and cooked through, 3-5 minutes.



#### **5 MAKE STIR-FRY**

- Pour sauce into pan with chicken.
  Bring to a boil, then reduce to a low simmer. Cook, stirring, until thickened,
  1-2 minutes. Turn off heat.
- Stir in green beans, cilantro, and a squeeze of lime juice. Taste and add more lime juice, salt, and pepper if desired.



## 6 FINISH & SERVE

- Fluff rice with a fork and season with salt and pepper. TIP: Add 1 TBSP butter (2 TBSP for 4 servings) to rice for a richer flavor.
- Divide rice between plates or bowls and top with chicken stir-fry. Add a pinch of chili if desired. Serve with any remaining lime wedges on the side.