



THAI BASIL CHICKEN STIR-FRY

with Lime, Green Beans & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



6 oz | 12 oz
Green Beans



½ oz | ½ oz
Thai Basil



1 | 2
Lime



1 | 1
Chili Pepper



1 TBSP | 1 TBSP
Cornstarch



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



2 TBSP | 4 TBSP
Sweet Thai Chili
Sauce



10 oz | 20 oz
Chicken Breast
Strips



1 tsp | 2 tsp
Garlic Powder

HELLO

THAI BASIL

This fresh, flavorful herb can withstand heat more effectively than Italian basil, meaning it can be both added during cooking and used as a garnish.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630



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
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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 all produce**.
- Trim **green beans** if necessary; cut crosswise into 1-inch pieces. (TIP: To do this quickly, line up several beans and slice all at once.) Pick **basil 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 (use all the cornstarch and 1 cup water for 4 servings)** until smooth. 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**, **chopped basil**, and a squeeze of **lime juice**. Taste and add more lime juice, **salt**, and **pepper** if you feel like something is missing.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and season with **salt** and **pepper**.
- 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.

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