



# HONEY GINGER-GLAZED CHICKEN

with Snow Peas and Jasmine Rice

PREP: 10 MIN  
TOTAL: 30 MIN

LEVEL 1

NUT FREE

DAIRY FREE

GLUTEN FREE



## INGREDIENTS:

- Jasmine Rice
- Snow Peas
- Lime
- Ginger
- Garlic
- Chicken Tenders
- White Wine Vinegar
- Soy Sauce (Contains: Soy)
- Chicken Stock Concentrates
- Honey

## FOR 4 PEOPLE:

- 1 Cup
- 8 oz
- 1
- 1 Thumb
- 2 Cloves
- 24 oz
- 3 TBSP
- 2 TBSP
- 2
- 4 TBSP

## HELLO HONEY GINGER GLAZE

A bright, fresh twist on a takeout favorite

## NUTRITION PER SERVING

545 cal | Fat: 10 g | Sat. Fat: 1.5 g | Protein: 44 g | Carbs: 63 g | Sugar: 18 g | Sodium: 567 mg | Fiber: 2 g

## START STRONG

To trim snow peas in a snap, simply snap off any tough bits at the stem ends with your fingers.



## BUST OUT

- Small pot
- Large pan
- Oil (4 tsp)
- Peeler

### 1 COOK RICE AND PREP

**Wash and dry all produce.**

Bring **2 cups water** and a pinch of **salt** to a boil in a small pot. Once boiling, add **rice**, cover, and reduce a simmer. Cook until tender, 15-20 minutes. Keep covered. Trim **snow peas**. Cut **lime** into wedges. Peel and mince **ginger** until you have 2 TBSP. Mince or grate **garlic**.

### 2 COOK CHICKEN

Season **chicken** all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **chicken** in a single layer. Cook until lightly browned, 2-3 minutes per side. Remove from pan and set aside.

### 3 COOK AROMATICS

In same pan, heat a large drizzle of **oil** over medium-low heat. Add **ginger** and **garlic** and toss until soft and fragrant, about 1 minute. Pour in **3 TBSP white wine vinegar** (we sent more) and let reduce until almost dry.



### 4 MAKE GLAZE

Stir in **soy sauce**, **¼ cup water**, **stock concentrates**, and **2 TBSP honey** (we sent more). Let simmer until mixture thickens to a glaze-like consistency, 2-3 minutes.

### 5 GLAZE CHICKEN AND SNOW PEAS

Add **chicken** and **snow peas** to pan. Toss to coat in **glaze**. Cook until **chicken** is no longer pink in center and snow peas are tender, about 3 minutes. Season with **salt**, **pepper**, and a squeeze of **lime**.

### 6 PLATE AND SERVE

Divide **rice** between plates. Top with **chicken** and **snow peas**. Serve with **lime** wedges on the side for squeezing over.



## LEGENDARY!

Your family won't believe that you made it yourself.

