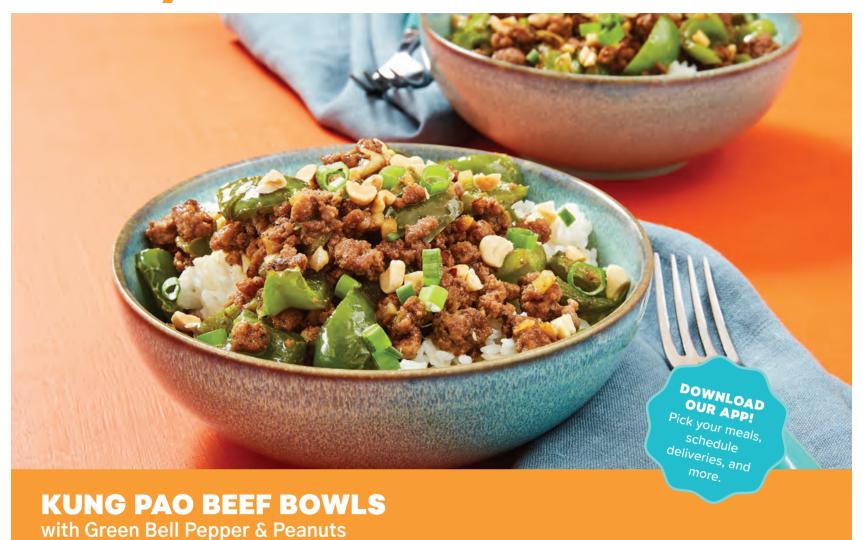
# **EveryPlate**

## **WE'RE HERE FOR YOU**

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# WHAT WE SEND (2 servings | 4 servings)

**★ Keep refrigerated**



Jasmine Rice



Garlic (4 Cloves | 8 Cloves)



Green Bell Pepper \*\*



Peanuts
(1 | 2)
Contains: Peanuts



Scallions \*



Ground Beef\*



Ginger \*\*
(1 | 2)



Sweet Soy Glaze

(1 | 2) Contains: Soy, Wheat

# PREP IN 5 MIN

## READY IN 25 MIN



If you chose a different protein when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Chicken Breast Strips (1 | 2)

# WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil (1 tsp | 2 tsp) Butter (1 TBSP | 2 TBSP)

(1 TBSP | 2 TBSF Contains: Milk

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. **EveryPlate.com/referral** 





Can't imagine kung pao without a punch of heat? If you've got some on hand, drizzle your finished bowls with Sriracha!



In a small pot, combine rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. (You'll start the veggie mixture after 10 minutes.) Keep covered off heat until ready to serve.



While rice cooks, wash and dry produce. Core, deseed, and dice bell pepper into 1-inch pieces. Trim and thinly slice scallions, separating whites from greens. Peel and grate or finely chop ginger and garlic. Roughly chop peanuts.



Once rice has cooked 10 minutes, heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–6 minutes. Add **scallion whites**, **ginger**, and **garlic**; cook until fragrant, 30 seconds.



Add **beef** to pan with **veggie mixture** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. (If there's excess grease in your pan, carefully pour it out.)



Pat **chicken** dry with paper towels. Swap in chicken for beef. Cook, stirring occasionally, until chicken is lightly browned and cooked through, 4–6 minutes.



Stir sweet soy glaze into pan. Taste and season with salt and pepper. Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted. Turn off heat.



Fluff **rice** with a fork; season with **salt** to taste. Divide rice between bowls and top with **kung pao beef**. Sprinkle with **scallion greens** and **peanuts**.

Ground Beef is fully cooked when internal temperature reaches 160 degrees. Chicken is fully cooked when internal temperature reaches 165 degrees.