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SAUCY CHICKEN & PEPPER STIR-FRY over Ginger Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ginger*
(1 | 2)



Rice
(1 | 2)



**Long Green
Pepper***
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Ponzu Sauce
(2 | 4)
*Contains: Fish, Soy,
Wheat*



Soy Sauce
(2 | 4)
Contains: Soy



**Sweet Thai
Chili Sauce**
(1 | 2)
Contains: Soy



Cornstarch
(1 | 1)



**Chicken Breast
Strips***
(1 | 2)

PREP IN **10 MIN** READY IN **35 MIN**



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



Green Beans 🌱
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Sugar
(2 tsp | 4 tsp)
Cooking Oil
(5 tsp | 10 tsp)

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Want to nail the perfect pot of rice? Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce the heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

1.



Wash and dry produce. Peel and finely chop **ginger**. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Heat a **drizzle of oil** in a small pot over medium-high heat. Add half the ginger; cook, stirring, until fragrant, 1 minute. Stir in rice to coat, then add **1 cup water** (2 cups for 4 servings) and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.

2.



While rice cooks, core, deseed, and dice **green pepper** into 3/4-inch pieces. Peel and finely chop **garlic**. In a small bowl, whisk together **ponzu**, **soy sauce**, **chili sauce**, **1 tsp cornstarch** (2 tsp for 4 servings; you'll use the rest in the next step), **2 tsp sugar** (4 tsp for 4), and **1/4 cup water** (1/3 cup for 4).

↔ Trim green beans if necessary and halve crosswise.

3.



Pat **chicken** dry with paper towels and place in a medium bowl. Season with **salt** and **pepper**, then toss with **remaining cornstarch**. Heat a **large drizzle of oil** in a large pan over high heat. Add chicken in a single layer and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Remove from pan and set aside.

4.



Heat a **drizzle of oil** in same pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring often, until browned and softened, 3–5 minutes. Add another **drizzle of oil**, **garlic**, and **remaining ginger**. Cook, stirring, until fragrant and softened, 1 minute.

↔ Simply cook through this step as instructed, swapping in green beans for green pepper.

5.



Add **cooked chicken** and **ponzu mixture** to pan. Cook, stirring, until **sauce** has thickened, about 1 minute. Remove pan from heat and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. If sauce seems too thick, add a **splash of water**.

6.



Fluff **rice** with a fork; stir in **1 TBSP butter** and a **pinch of salt**. Divide rice between bowls or plates and top with **stir-fry**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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