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SWEET CHILI CHICKEN


with Zesty Carrots & Scallion Rice

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated


Scallions*
(1 | 1)


Garlic
(2 Cloves | 4 Cloves)


Jasmine Rice
(1 | 2)


Carrots*
(12 oz | 24 oz)


Lime*
(1 | 1)


Soy Sauce
(1 | 2)
Contains: Soy


Sweet Thai Chili Sauce
(2 | 4)
Contains: Soy


Chicken Breasts*
(1 | 2)

PREP IN **5 MIN** READY IN **30 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

Cooking Oil
(1 TBSP | 2 TBSP)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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Why are we always telling you to pat your chicken dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites** and garlic; cook, stirring, until fragrant, 1 minute. Stir in **rice** to coat, then add **1¼ cups water (2¼ 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, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Zest and quarter **lime**. Toss carrots on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**. Roast until browned and tender, 20–25 minutes.



Trim green beans if necessary (no need to cut into smaller pieces). Swap in green beans for carrots; roast 12–15 minutes.

3.



Meanwhile, place **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in **soy sauce**, **chili sauce**, and a **squeeze of lime juice**. Taste and add more lime juice for a tangy punch.

4.



Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat; transfer to a cutting board.

5.



Thinly slice **chicken** crosswise. Toss **roasted carrots** with **lime zest**. Fluff **rice** with a fork; divide between plates and top with chicken. Serve carrots on the side. Drizzle chicken with **sauce**. Sprinkle with **scallion greens** and serve with any **remaining lime wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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