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HIBACHI-STYLE CHICKEN STIR-FRY

with Garlic Rice & Special Spicy Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

- | | | | |
|---|--|---|---|
| 
Garlic
(2 Cloves 4 Cloves) | 
Jasmine Rice
(1 2) | 
Long Green Pepper*
(1 2) | 
Yellow Onion
(1 1) |
| 
Chicken Breast Strips*
(1 2) | 
Mayonnaise
(2 4)
<small>Contains: Eggs</small> | 
Fry Seasoning
(1 2) | 
Sriracha
(1 2) |
| 
Ponzu Sauce
(4 8)
<small>Contains: Fish, Soy, Wheat</small> | | | |

PREP IN **10 MIN** READY IN **30 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.



Shrimp
(1 | 2)
Contains: Shellfish

WHAT YOU'LL NEED

- | | | |
|---------------------|-------------------------------|-----------------|
| Kosher Salt | Butter | Sugar |
| Black Pepper | (2 TBSP 3 TBSP) | (½ tsp 1 tsp) |
| Cooking Oil | <small>Contains: Milk</small> | Ketchup |
| (1 TBSP 2 TBSP) | | (1 tsp 2 tsp) |

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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.



Wash and dry produce. Peel and finely chop **garlic**. Heat a **drizzle of oil** in a small pot over medium-high heat. Add garlic; cook, stirring, until fragrant, 30 seconds. Stir in **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, 15–18 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, core, deseed, and dice **green pepper**. Halve and peel **onion**; cut one half (**whole onion for 4 servings**) into ½-inch-thick wedges. Pat **chicken** dry with paper towels.



Rinse **shrimp** under cold water, then pat dry with paper towels.

3.



In a small bowl, combine **mayonnaise**, **1 tsp Fry Seasoning** (**you'll use the rest in the next step**), **1 tsp ketchup**, **½ tsp sugar**, and **Sriracha** to taste. (**For 4 servings, use 2 tsp Fry Seasoning, 2 tsp ketchup, and 1 tsp sugar.**) Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

4.



In a large bowl, toss **chicken** with **remaining Fry Seasoning**, a **drizzle of oil**, **salt**, and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and **onion wedges**; cook, stirring occasionally, 2 minutes. Add chicken and cook, stirring occasionally, until veggies are softened and chicken is browned and cooked through, 4–6 minutes more. Turn off heat.



Swap in **shrimp** for chicken. Cook **green pepper** and **onion wedges** for 4–6 minutes, then add shrimp. Cook stirring occasionally, until opaque and cooked through, 2–3 minutes more. Turn off heat.

5.



Stir **ponzu** and **2 TBSP butter** (**3 TBSP for 4 servings**) into pan with **chicken mixture** until everything is thoroughly coated. If mixture seems too thick, stir in a **splash of water**.

6.



Fluff **rice** with a fork; season with **salt** and **pepper**. Divide rice between shallow bowls or plates. Top with **chicken stir-fry** and any **remaining ponzu glaze** from pan. Drizzle with **special spicy sauce**.

*Chicken is fully cooked when internal temperature reaches 165 degrees.
Shrimp are fully cooked when internal temperature reaches 145 degrees.*

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