



## SWEET CHILI-GLAZED CHICKEN

with Scallion Rice and Zesty Carrots

### WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated.**

Chicken is fully cooked when internal temperature reaches 165 degrees.



**Carrots \***  
(12 oz | 24 oz)



**Scallions \***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Lime \***  
(1 | 2)



**Jasmine Rice**  
(1 | 2)



**Kikkoman®  
Traditionally Brewed  
Soy Sauce**  
(1 | 2)  
*Contains soy, wheat*



**Kikkoman®  
Thai Style  
Chili Sauce**  
(1 | 2)



**Chicken Breasts \***  
(1 | 2)

### WHAT YOU'LL NEED

**Vegetable Oil**  
(2 tsp | 4 tsp)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains milk*



## CHEF'S TIP

When cooking with scallions, make it a habit to separate the white portion from the green! The white parts take better to cooking, while the crunch and vibrant color of raw greens make them the perfect garnish.



1. Preheat oven to 400 degrees. **Wash and dry all produce.** Peel and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Zest and quarter **lime**.



2. 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.



3. Meanwhile, melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium-high heat. Add **scallion whites** and **garlic** and cook until fragrant, about 30 seconds. Add **rice** and stir to coat. Add **1 ¼ cups water** (**2 ¼ cups for 4 servings**) and a large pinch of **salt**. Bring to a boil, then cover and reduce to a simmer. Cook until rice is tender, 15-20 minutes. Keep covered until ready to serve.



4. Place **1 TBSP butter** (**2 TBSP for 4 servings**) in a small, microwave-safe bowl. Microwave until melted, about 30 seconds. Stir in **Kikkoman® Traditionally Brewed Soy Sauce**, **Kikkoman® Thai Style Chili Sauce**, and a squeeze of **lime juice** (**add more lime juice if you like a sour punch**).



5. 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, about 5 minutes per side. Turn off heat; transfer to a cutting board. Once cool enough to handle, thinly slice crosswise.



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

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