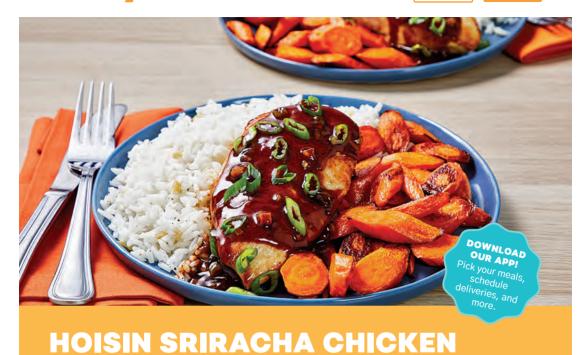
EveryPlate

10 MIN

40 MIN



WHAT WE SEND (2 servings) 4 servings)

with Ginger Rice & Roasted Carrots

★ Keep refrigerated



White Rice (1 | 2)



(1 | 2)



Breasts * (1 | 2)



Sriracha (1 | 2)



(12 oz | 24 oz)



Ponzu Sauce

(2 | 4)Contains: Fish. Sov. Wheat



Hoisin Sauce

(4 | 8)Contains: Soy, Wheat



Garlic

(2 Cloves | 4 Cloves)

CUSTOMPLATE



Scallions *

(1 | 2)

WHAT YOU'LL NEED

Kosher Salt **Black Pepper** Vegetable Oil (4 tsp | 8 tsp)

Butter

(2 TBSP | 4 TBSP) Contains: Milk

This dish is eligible for CustomPlate! Add, swap, upgrade, or double protein to your heart's content. Flip the menu over for cooking info on your new protein.

CHEF'S TIP

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, the mighty spoon allows you to get into ginger's knobby nooks.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **pork chops** for chicken breasts? Easy. Cook through the recipe as instructed, swapping in pork for chicken in steps 4 and 6. In step 4, simply cook the pork for 4–5 minutes per side.



Preheat oven to 425 degrees. Wash and dry all 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 1 TBSP ginger (2 TBSP for 4 servings); cook, stirring, until fragrant, 1 minute. Stir in rice, 1 cup water (2 cups for 4), 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.



While rice cooks, trim, 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**.



Toss carrots on a baking sheet with a drizzle of oil, salt, and pepper. Roast until browned and tender, 20–25 minutes. Meanwhile, in a small bowl, combine hoisin, ponzu, ¼ cup water (⅓ cup for 4 servings), and sriracha to taste.



Pat **chicken** dry with paper towels and 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 plate and set aside. Wash out pan.



Heat a **drizzle of oil** in same pan over medium-high heat. Add **scallion whites**, **garlic**, and **remaining ginger**. Cook, stirring, until fragrant, 30 seconds. Pour in **hoisin mixture** and simmer until thickened, 1–2 minutes. Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4 servings).



Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper. Divide rice, chicken, and carrots between plates. Drizzle chicken with sauce and sprinkle with scallion greens.

Chicken is fully cooked when internal temperature reaches 165 degrees. Pork is fully cooked when internal temperature reaches 145 degrees.

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