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## SRIRACHA APRICOT CHICKEN

with Green Beans & Garlic Rice

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

\* Keep refrigerated



**Apricot Jam**  
(1 | 2)



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



**Sriracha**  
(1 | 2)



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



**White Rice**  
(1 | 2)



**Soy Sauce**  
(2 | 4)

*Contains: Soy, Wheat*



**Green Beans\***  
(1 | 2)



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

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

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

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

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## CHEF'S TIP

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 heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for 10 minutes (or more!) 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 all produce.** Peel and finely chop **garlic**. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium heat. Add half the garlic; cook until fragrant, 30 seconds. Add rice; stir to coat. Stir in **1 cup water** (**2 cups for 4**) and a big 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, zest and quarter **lime**. Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**.

3.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green beans** and cook, stirring occasionally, until tender and slightly blistered, 5–6 minutes. Season with **salt** and **pepper**. If necessary, stir in **water** 1 TBSP at a time to help soften. Remove from pan and set aside, covered.

4.



Heat another **drizzle of oil** in same pan over medium-high heat. Add **chicken** and cook until browned and cooked through, 5–6 minutes per side. Transfer to a plate to rest. Remove pan from heat to cool for 1 minute.

5.



Return same pan to medium-high heat. Add **remaining garlic** and cook until fragrant, 30 seconds. Add **soy sauce** and **¼ cup water** (**⅓ cup for 4 servings**). Let bubble until thickened, 2–3 minutes. Stir in **jam**, **sriracha**, **1 TBSP butter** (**2 TBSP for 4 servings**), and a squeeze of **lime juice** to taste. If necessary, simmer over low heat until mixture is thick and glossy. Add **chicken** and turn to coat.

6.



Fluff **rice** with a fork; stir in **lime zest**. Divide between plates with **green beans**. Top rice with **chicken** and spoon over any **remaining sauce**. Serve with **remaining lime wedges** on the side.

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

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