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## VIETNAMESE CHICKEN & RICE BOWLS

with Pickled Cucumber, Spicy Mayo & Peanuts

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

\* Keep refrigerated



**Chicken Breast Strips\***  
(1 | 2)



**White Rice**  
(1 | 2)



**Persian Cucumber\***  
(1 | 2)



**Carrot\***  
(3 oz | 6 oz)



**Soy Sauce**  
(3 | 6)  
*Contains: Soy*



**Mayonnaise**  
(1 | 2)  
*Contains: Eggs*



**Sriracha**  
(1 | 2)



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



**Garlic**  
(3 Cloves | 6 Cloves)



**Peanuts**  
(1 | 2)  
*Contains: Peanuts*

### WHAT YOU'LL NEED

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

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

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

**Sugar**  
(1½ tsp | 3 tsp)

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## CHEF'S TIP

Look—we know that you (like so many of us) have limited kitchen space. That's why we'll never insist that you **MUST** purchase something like a mini non-contact infrared thermometer in order to be successful with our recipes. We do recommend a microplane for zesting your lime in step 2, though. It's the best tool for the job!



**1.** **Wash and dry all produce.** Place **rice** in a fine-mesh sieve and rinse until water runs clear. Add to a small pot along with **1 cup water** (**2 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 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.



**2.** While rice cooks, zest and quarter **lime**. Peel and finely chop **garlic**. Place **chicken** in a medium bowl and pat dry with paper towels. Toss with **soy sauce**, **lime zest**,  $\frac{3}{4}$  of the garlic, **1 tsp sugar** (**2 tsp for 4 servings**), **pepper**, and a pinch of **salt**. Set aside to marinate.



**3.** While chicken marinates, trim, peel, and grate **carrot** on the largest holes of a box grater. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Roughly chop **peanuts**.



**4.** In a small bowl, combine **mayonnaise** with as much **sriracha** and **remaining garlic** as you'd like. Season with **salt**. In a separate small bowl, combine **cucumber**, juice from **half the lime**,  $\frac{1}{2}$  **tsp sugar** (**1 tsp for 4 servings**), and a pinch of **salt**. Set aside to quick-pickle.



**5.** When rice has about 5 minutes left, heat a **drizzle of oil** in a large pan over medium-high heat. Add **chicken** (**leaving any excess marinade in bowl**). Cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat.



**6.** Fluff **rice** with a fork and stir in **1 TBSP butter** (**2 TBSP for 4 servings**). Divide rice between bowls and top with **chicken**, **grated carrot**, **pickled cucumber** (**draining first**), **spicy mayo**, and **peanuts**. Serve with **remaining lime wedges** on the side.