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SWEET 'N' SPICY CHICKEN & PEPPER STIR-FRY

over Ginger Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Chicken Breast
Strips***

(1 | 2)



Scallions*

(1 | 2)



**Sweet Thai
Chili Sauce**

(1 | 2)



Garlic

(2 Cloves | 4 Cloves)



Cornstarch

(1 | 1)



White Rice

(1 | 2)



**Long Green
Pepper***

(1 | 2)



Ponzu Sauce

(4 | 8)

*Contains: Fish, Soy,
Wheat*



Ginger*

(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Sugar

(2 tsp | 4 tsp)

Butter

(2 TBSP | 3 TBSP)

Contains: Milk

Vegetable Oil

(5 tsp | 10 tsp)

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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. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Peel and finely chop **ginger**. Heat a **drizzle of oil** in a small pot over medium-high heat. Add half the ginger; cook until fragrant, 1 minute. Stir in rice to coat, then add **1 cup water** (2 cups for 4 servings) 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, core, deseed, and dice **green pepper** into $\frac{3}{4}$ -inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. In a small bowl, whisk together **ponzu**, **chili sauce**, **1 tsp cornstarch** (2 tsp for 4 servings; you'll use the rest in the next step), **2 tsp sugar** (4 tsp for 4), and **$\frac{1}{4}$ cup water** ($\frac{1}{3}$ cup for 4).

3.



Pat **chicken** dry with paper towels; place in a medium bowl. Season with **salt** and **pepper**, then toss with **remaining cornstarch**. Heat a **large drizzle of oil** in a large pan over high heat. Add chicken in a single layer and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Remove from pan and set aside.

4.



Heat a **drizzle of oil** in same pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring often, until browned and softened, 3–5 minutes. Add another **drizzle of oil**, **scallion whites**, **garlic**, and **remaining ginger**. Cook, stirring, until fragrant and softened, about 1 minute.

5.



Add **cooked chicken** and **ponzu mixture** to pan. Cook, stirring, until thickened, 1 minute. Remove pan from heat and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. If sauce is too thick, add a splash of **water**.

6.



Fluff **rice** with a fork; stir in **1 TBSP butter** and a pinch of **salt**. Divide between bowls or plates and top with **chicken stir-fry** and **scallion greens**.