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## VIETNAMESE CHICKEN & RICE BOWLS

with Pickled Cucumber, Spicy Mayo & Peanuts


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

\* Keep refrigerated

  
**Jasmine Rice**  
(1 | 2)


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

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

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

  
**Ponzu Sauce**  
(3 | 6)  
*Contains: Fish, Soy, Wheat*

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

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

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

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

  
**Sriracha**  
(1 | 2)

PREP IN **10 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.

  
**Ground Beef** 🍖  
(1 | 2)

### WHAT YOU'LL NEED

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

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

**Cooking Oil**  
(1 tsp | 2 tsp)  
**Sugar**  
(1½ tsp | 3 tsp)

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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 produce.** In a small pot, combine **rice**, **1¼ cups water** (**2¼ 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, 15–20 minutes. Keep covered off heat 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 **ponzu**, **lime zest**,  $\frac{3}{4}$  of the **garlic**, **1 tsp sugar** (**2 tsp for 4 servings**), a **pinch of salt**, and **pepper**. Set aside to marinate.

 **Skip the marinating!**

3.



While chicken marinates, halve **cucumber** lengthwise; thinly slice into half-moons. Trim, peel, and grate **carrot** on the largest holes of a box grater. 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**, **½ 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** (**discard any excess marinade**); cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat.

 **Add beef**; cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Season with **salt** and **pepper**. Add **ponzu**, **lime zest**,  $\frac{3}{4}$  of the **garlic**, and **1 tsp sugar** (**2 tsp for 4**). Stir until garlic is fragrant and beef is coated, 30–60 seconds.

*Chicken is fully cooked when internal temperature reaches 165 degrees.  
Ground Beef is fully cooked when internal temperature reaches 160 degrees.*

6.



Fluff **rice** with a fork; 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.

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