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PEANUT CHICKEN STIR-FRY BOWLS

with Garlic Rice & Pickled Veggie Salad

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breast Strips*
(1 | 2)



Jasmine Rice
(1 | 2)



Ponzu Sauce
(2 | 4)
Contains: Fish, Soy, Wheat



Persian Cucumber*
(1 | 2)



Carrot*
(3 oz | 6 oz)



Lime*
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Sweet Thai Chili Sauce
(1 | 2)
Contains: Soy



Soy Sauce
(1 | 2)
Contains: Soy



Peanut Butter
(1 | 2)
Contains: Peanuts

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Sugar
(1½ tsp | 3 tsp)

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Why are we always telling you to pat your chicken dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!

1.



Wash and dry produce. Peel and finely chop or grate **garlic**. Heat a **drizzle of oil** in a small pot over medium-high heat. Add half the garlic; cook, stirring, until fragrant, 30 seconds. Stir in **rice** and **1 1/4 cups water** (**2 1/4 cups for 4 servings**). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, quarter **lime**. In a large bowl, whisk together **ponzu**, **soy sauce**, **chili sauce**, **half the peanut butter**, a **big squeeze of lime juice**, and **1 tsp sugar** (**2 tsp for 4 servings**). (**Taste the sauce and add more peanut butter if you'd like!**) Season with **salt**. Add a **splash of water** if sauce is too thick—it should be pourable.

3.



Trim, peel, and grate **carrot** on the largest holes of a box grater. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. In a small bowl, combine carrot, cucumber, **juice from remaining lime wedges**, and **1/2 tsp sugar** (**1 tsp for 4 servings**). Season with **salt** and **pepper**.

4.



Pat **chicken** dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and season generously with **salt** and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4–6 minutes. Add **remaining garlic**; cook, stirring, until fragrant, 30 seconds. Turn off heat.

5.



Carefully transfer **chicken mixture** to bowl with **peanut sauce**; stir until chicken is thoroughly coated. If sauce is too thick, stir in a **splash of water**.

6.



Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**). Season with **salt** and **pepper**. Divide between shallow bowls or plates; top with **chicken stir-fry** and any **remaining sauce** from bowl. Add **pickled veggie salad** (**draining first if necessary**) next to chicken.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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