EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Garlic (2 Cloves | 4 Cloves)



Jasmine Rice (1 | 2)



Long Green Pepper ' (1 | 2)



Yellow Onion (1 | 1)



Chicken Breast Strips * (1 | 2)



Mayonnaise (2 | 4)Contains: Eggs



Fry Seasoning (1 | 2)



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.



(1 | 2) Contains: Shellfish

WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil (1 TBSP | 2 TBSP)

Butter (2 TBSP | 3 TBSP) Contains: Milk

Sugar (½ tsp | 1 tsp) Ketchup (1 tsp | 2 tsp)

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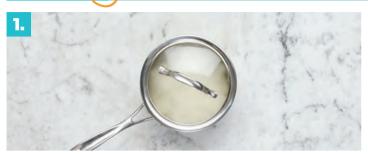


Ponzu Sauce

(4 | 8)Contains: Fish, Soy, Wheat



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!



Wash and dry produce. Peel and finely chop garlic. Heat a drizzle of oil in a small pot over medium-high heat. Add garlic; cook, stirring, until fragrant, 30 seconds. Stir in rice, 1½ cups water (2½ 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, 15–18 minutes. Keep covered off heat until ready to serve.



While rice cooks, core, deseed, and dice **green pepper**. Halve and peel **onion**; cut one half (whole onion for 4 servings) into ½-inch-thick wedges. Pat **chicken** dry with paper towels.

Rinse **shrimp** under cold water, then pat dry with paper towels.



In a small bowl, combine mayonnaise, 1 tsp Fry Seasoning (you'll use the rest in the next step), 1 tsp ketchup, ½ tsp sugar, and Sriracha to taste. (For 4 servings, use 2 tsp Fry Seasoning, 2 tsp ketchup, and 1 tsp sugar.) Add water 1 tsp at a time until mixture reaches a drizzling consistency.



In a large bowl, toss **chicken** with **remaining Fry Seasoning**, a **drizzle of oil**, **salt**, and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and **onion wedges**; cook, stirring occasionally, 2 minutes. Add chicken and cook, stirring occasionally, until veggies are softened and chicken is browned and cooked through, 4–6 minutes more. Turn off heat.



Swap in **shrimp** for chicken. Cook **green pepper** and **onion wedges** for 4–6 minutes, then add shrimp. Cook stirring occasionally, until opaque and cooked through, 2–3 minutes more. Turn off heat.



Stir ponzu and 2 TBSP butter (3 TBSP for 4 servings) into pan with **chicken mixture** until everything is thoroughly coated. If mixture seems too thick, stir in a **splash of water**.



Fluff rice with a fork; season with salt and pepper. Divide rice between shallow bowls or plates. Top with chicken stir-fry and any remaining ponzu glaze from pan. Drizzle with special spicy sauce.

Chicken is fully cooked when internal temperature reaches 165 degrees. Shrimp are fully cooked when internal temperature reaches 145 degrees.

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