



#### In your box

- 2 Green Onions
- ¾ cup Jasmine Rice
- 8 oz. Green Beans
- 1 oz. Smoked Almonds
- 2 oz. Teriyaki Glaze
- ½ oz. Seasoned Rice Vinegar
- .46 oz. Brown Sugar
- 2 tsp. Sriracha

#### Customize It Options

- 10 oz. Diced Chicken Thighs
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

#### You will need

- Olive Oil, Salt, Pepper
- Small Pot, Medium Non-Stick Pan

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



## Teriyaki Chicken Thighs with Smoked Almonds and Sriracha

NUTRITION per serving—Calories: 640, Carbohydrates: 89g, Sugar: 19g, Fiber: 7g, Protein: 35g, Sodium: 1550mg, Fat: 18g, Saturated Fat: 2½g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



### 1. Cook the Rice

- Bring a small pot with **rice** and 1¼ cups **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Trim ends off **green beans** and cut into 1" pieces.
- Coarsely chop **almonds**.
- Trim and cut white portions of **green onions** into 1" lengths. Thinly slice green portions of green onions. Keep white and green portions separate.
- Pat **diced chicken thighs** dry, and season all over with a pinch of **salt** and **pepper**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*

### Customize It Instructions

- If using **diced chicken breast**, follow same instructions as diced chicken thighs in Steps 3 and 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, follow same instructions as diced chicken thighs in Steps 3 and 5, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



### 3. Sear the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken thighs** to hot pan and stir occasionally until lightly browned, 4-6 minutes.
- Transfer chicken to a plate. *Chicken will finish cooking in a later step.* Keep pan over medium-high heat.



### 4. Cook the Green Beans

- Add **green beans**, **white portions of green onions**, and a pinch of **salt** to hot pan. Stir occasionally until green beans are lightly charred and crisp but still tender, 3-4 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Transfer green beans to a plate. Keep pan over medium-high heat.



### 5. Make Sauce and Finish Dish

- Add **teriyaki glaze**, **rice vinegar**, **brown sugar**, **Sriracha** (to taste), and 2 Tbsp. **water** to hot pan and stir to combine. Bring to a boil.
- Once boiling, add **chicken and any accumulated juices** and **green beans**. Stir often until glazed and chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing chicken mixture on **rice** and garnishing with **almonds** and **green portions of green onions**. Bon appétit!