



NUTRITION *per serving* 24g carbohydrates 11g fat 50g protein 1697mg sodium | low-calorie, low-carb, dairy-free, shellfish-free, nut-free



Calories
391



Prep & Cook Time
25-35 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Medium

IN YOUR BOX

- 6 oz. Cremini Mushrooms
- 8 oz. Sugar Snap Peas
- 1 Green Onion
- 2 Boneless Skinless Chicken Breasts
- 4 fl. oz. Teriyaki Glaze
- 3 tsp. Sriracha
- 1 fl. oz. Soy Sauce
- 1 tsp. White Sesame Seeds

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Small Bowl
- Medium Non-Stick Pan
- Medium Pan

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HOME CHEF

Teriyaki-Sriracha Glazed Chicken

with sugar snap peas and cremini mushrooms

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Spice Alert!** **Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Use to taste or omit for less spice.
- **Heads Up!** **Green onion** is used twice. **White portions** are cooked with **vegetables** and **green portions** garnish dish.

FROM THE CHEF

Love the teriyaki-Sriracha combo? For an alternative preparation, mix the vegetables with the glaze to get more of that sweet-spicy flavor. Also, feel free to slice the chicken into ¼" slices as opposed to serving whole.

Did you know...

Teriyaki sauce is common in Japanese restaurants and is a sweetened soy sauce infused with citrus.



1

Prepare the Ingredients

Quarter **mushrooms**. Remove strings from **sugar snap peas**. Trim and cut **white portion of green onion** into 1" lengths. Trim and cut 2" pieces from **green portion of green onion**. Slice pieces into very thin strips and place in a small bowl of cold **water** to "curl" into a cool garnish (optional). Rinse **chicken breasts**, pat dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Start the Chicken

Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **chicken** to hot pan and cook until deeply browned, 3-4 minutes. Flip chicken.



3

Finish the Chicken

Add **teriyaki glaze**, ¼ cup **water**, and **Sriracha** (to taste) to pan and bring to a boil. Once boiling, lower heat to medium-low and bring to a simmer. Simmer, flipping chicken occasionally, until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes. *If sauce is too thick, add water 2 Tbsp. at a time.* Remove chicken to a plate and rest 2-3 minutes. Reserve **glaze**. While chicken simmers, cook vegetables.



4

Start the Vegetables

Heat 2 tsp. **olive oil** in a medium pan over medium heat. Add **mushrooms**, **sugar snap peas**, and **white portions of green onion** to hot pan. Cook, stirring occasionally, until vegetables are tender and lightly charred, 5-7 minutes.



5

Finish the Vegetables

Remove pan from burner and add **soy sauce**. Toss to coat **vegetables** with soy sauce and season with a pinch of **pepper**.



6

Plate the Dish

Place a serving of **vegetables** on a plate. Garnish vegetables with **sesame seeds**. Add **chicken** to plate and drizzle **glaze** over chicken. Garnish chicken with curled **green portions of green onion**.