



In your box

¾ cup Jasmine Rice
8 oz. Broccoli Florets
2 Boneless Skinless Chicken Breasts
6 fl. oz. Canola Oil
⅓ cup Tempura Mix
4 fl. oz. Spicy Orange Sauce
1 tsp. Sriracha



Crispy Orange Chicken

with jasmine rice and broccoli

NUTRITION per serving—Calories: 861, Carbohydrates: 100g, Fat: 28g, Protein: 47g, Sodium: 1670mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot, Medium Non-Stick Pan, 2
Mixing Bowls

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Cook the Rice

- Bring a small pot with **rice** and 1½ cup **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, roast broccoli.



2

Roast the Broccoli

- Cut **broccoli** into bite-sized pieces.
- Place broccoli on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer. Roast in hot oven until tender, 14-16 minutes.
- While broccoli roasts, batter chicken.



3

Batter the Chicken

- Pat **chicken breasts** dry and, on a separate cutting board, cut chicken into ½" pieces. Season with a pinch of **salt**.
- Add **canola oil** to a medium non-stick pan and place over medium heat. Let oil heat, 4-6 minutes.
- While oil heats, combine **tempura mix**, ⅓ cup **very cold water**, and a pinch of **salt** and **pepper** in a mixing bowl. Stir until batter is extremely thin, almost the consistency of water. *If too thick, add very cold water 1 Tbsp. at a time until desired consistency is reached.*
- Add chicken pieces to batter and cover evenly.



4

Cook the Chicken

- Combine **spicy orange sauce** and **Sriracha** (to taste) in another mixing bowl.
- Test **oil** temperature by adding a drop of **batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool.
- Working in batches, carefully add **chicken pieces** to hot oil and cook until golden brown on two sides and pieces reach a minimum internal temperature of 165 degrees, 1-3 minutes per side.
- Remove chicken to bowl with sauce and coat evenly.



5

Finish the Dish

- Plate dish as pictured on front of card, drizzling **chicken** with remaining **sauce**. *Alternatively, plate chicken and broccoli separately. Bon appétit!*