



In your box

¾ cup Jasmine Rice
8 oz. Broccoli Florets
½ cup Tempura Mix
1 tsp. Sriracha
4 fl. oz. Orange Sauce
6 fl. oz. Canola Oil

Customize It Options

12 oz. Diced Boneless Skinless
Chicken Breasts
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts
8 oz. Shrimp
12 oz. Mahi-Mahi Fillets

*Contains: eggs, wheat, soy, fish
(tilapia), shellfish (shrimp)

You will need

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



Customer Favorite

Crispy Orange Chicken

with jasmine rice and broccoli

NUTRITION per serving—Calories: 830, Carbohydrates: 100g, Fat: 28g, Protein: 44g, Sodium: 1426mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Expert

Spice Level

Mild

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **mahi-mahi**, follow same instructions as chicken in Steps 3 and 4, frying until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- If using **shrimp**, follow same instructions as chicken.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Rice

- Bring a small pot with **rice** and 1½ cups **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

- Add **canola oil** to a medium non-stick pan and place over medium heat. Let oil heat, 5 minutes.
- While oil heats, pat **diced chicken** dry, and season with a pinch of **salt**.
- Combine **tempura mix**, ¼ cup **cold water**, and a pinch of salt and **pepper** in a mixing bowl. Stir until a thin batter forms, like a thin pancake batter. *If too thick, add cold water 1 Tbsp. at a time until desired consistency is reached.*
- Add chicken pieces to batter and coat evenly.



4

Cook the Chicken

- Combine **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, combining **chicken** and **broccoli** and placing on **rice**. Drizzle with any remaining **sauce**. *Alternatively, plate chicken and broccoli separately.* Bon appétit!