Holiday Special

Classic Cashew Chicken
with Chinese broccoli

NUTRITION per serving–Calories: 625, Carbohydrates: 69g, Fat: 16g, Protein: 48g, Sodium: 1667mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

In your box
2 Green Onions
2 oz. Cashews
½ cup Jasmine Rice
10 oz. Chinese Broccoli
2 Boneless Skinless Chicken Breasts
2 fl. oz. Teriyaki Glaze
2 tsp. Chopped Ginger
.203 fl. oz. Tamari Soy Sauce
¼ tsp. Red Pepper Flakes

CONTAINS wheat, soy, tree nuts (cashews)
Cook the Rice
• Bring a small pot with rice and 1 cup water to a boil. Reduce heat to low, cover, and cook until tender, 18-20 minutes.
• Remove from burner and fluff grains with a fork. Set aside covered.
• While rice cooks, prepare ingredients.

Cook the Vegetables
• Return pan used to cook chicken to medium heat.
• Add 1/2 tsp. olive oil, Chinese broccoli stems, and white portions of green onions to hot pan. Cook until beginning to soften, 4-6 minutes.
• Stir in Chinese broccoli leaves. Cook until beginning to wilt, 1-2 minutes.

Cook the Chicken
• Pat chicken breasts dry and, on a separate cutting board, cut into 1” dice. Season with a pinch of salt and pepper.
• Return pan used to toast cashews to medium-high heat. Add 1/2 tsp. olive oil and chicken pieces to hot pan. Stir occasionally until chicken is golden-brown and reaches a minimum internal temperature of 165 degrees, 4-6 minutes.
• Remove from burner and transfer chicken to a plate.
• Reserve pan; no need to wipe clean.

Finish the Dish
• Stir chicken and accumulated juices, teriyaki glaze, 1/4 cup water, ginger, half the cashews (reserve remaining for garnish), soy sauce, and red pepper flakes (to taste) into vegetables.
• Bring to a simmer. Cook until sauce forms a light glaze, 2-3 minutes.
• Plate dish as pictured on front of card, garnishing with remaining cashews and green portions of green onions. Bon appétit!