



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)



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

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○
Mild

You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan

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
- ☐ Ingredient(s) used more than once: **green onions, cashews**



1

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.



2

Prepare Ingredients and Toast Cashews

- Trim ¼" off ends of **Chinese broccoli** and halve stalks, separating stems from leafy tops. Cut stems into 1" pieces. Coarsely chop tops.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Place a medium non-stick pan over medium-high heat. Add ½ tsp. **olive oil** and **cashews** to hot pan. Stir constantly until browned, 2-3 minutes.
- Remove from burner, and transfer cashews to plate.
- Reserve pan; no need to wipe clean.



3

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 ½ 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.



4

Cook the Vegetables

- Return pan used to cook chicken to medium heat.
- Add ½ 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.



5

Finish the Dish

- Stir **chicken and accumulated juices**, **teriyaki glaze**, ¼ 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!