



In your box

2 fl. oz. Sweet Chili Sauce
¾ cup Jasmine Rice
2 Boneless Skinless Chicken Breasts
3 oz. Snap Peas
2 Green Onions
6 oz. Broccoli Florets
2 Tbsp. Cornstarch
.40 fl. oz. Tamari Soy Sauce
½ fl. oz. Honey
1 Lime



Sweet Chili Lime Chicken

with broccoli, snap peas, and jasmine rice

NUTRITION per serving—Calories: 722, Carbohydrates: 103g, Fat: 12g, Protein: 48g, Sodium: 1738mg.
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, 2 Mixing Bowls, 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**



1

Cook the Rice

- Bring a small pot with **rice** and 1½ cup **water** to a boil.
- Reduce heat to low, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Halve **lime**. Juice one half and cut other half into quarters.
- Remove strings from **snap peas**, if necessary.
- Combine **sweet chili sauce**, **soy sauce**, **honey**, and 1 tsp. **lime juice** in a mixing bowl. Set aside.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into 1" dice. Season with ¼ tsp. **salt** and a pinch of **pepper**, and toss with **cornstarch** in another mixing bowl, coating completely.



3

Sear the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner. Remove chicken to a plate.
- Reserve pan; no need to wipe clean.



4

Cook the Vegetables

- Return pan used to sear chicken to medium-high heat and add 1 tsp. **olive oil**.
- Add **snap peas**, **broccoli**, and **white portions of green onions** to hot pan. Stir constantly until lightly charred, 2-4 minutes.



5

Finish the Dish

- Add **chicken** and **sweet chili-soy mixture** to pan. Stir constantly until chicken is glazed, 1-2 minutes.
- Taste, and season with a pinch of **salt** if desired.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **green portions of green onion**. Squeeze **lime wedges** over to taste. Bon appétit!