



In your box

- 8 oz. Cooked Jasmine Rice
- 1 Red Bell Pepper
- ½ oz. Roasted Peanuts
- 2 oz. Peas
- 3 fl. oz. Kung Pao Sauce

Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Ground Turkey
- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Kung Pao Chicken Thigh Fried Rice

with red bell pepper and peas

NUTRITION per serving—Calories: 686, Carbohydrates: 58g, Fat: 25g, Protein: 51g, Sodium: 1670mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level 
Easy

Spice Level 
Spicy



You will need

Olive Oil, Salt, Pepper

Microwave-Safe Bowl, Large 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



Cook the Chicken

- Pat **chicken thighs** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*
- *If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. If using **steak strips**, separate into a single layer and pat dry.*
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken is lightly browned and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- *If using **steak strips**, follow same instructions and cook until no pink remains, 4-6 minutes. If using **ground turkey**, add a pinch of salt and follow same instructions, breaking up with a spoon, until no pink remains, 7-9 minutes.*
- Transfer to a plate.
- Reserve pan; no need to wipe clean.



Cook the Bell Pepper

- Return pan used to cook chicken to medium-high heat.
- Add 2 tsp. **olive oil** and **red bell pepper** to hot pan and stir occasionally until tender, 4-5 minutes.



Heat Rice and Prepare Ingredients

- Remove **rice** from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Fluff rice with a fork.
- While rice microwaves, stem, seed, remove ribs, and cut **red bell pepper** into ¼" slices.
- Coarsely chop **peanuts**.



Finish the Dish

- Add **chicken, rice, peas, kung pao sauce, ¼ tsp. salt,** and a pinch of **pepper**. Stir until heated through, 30-60 seconds.
- *If using **steak strips** or **ground turkey**, follow same instructions.*
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **peanuts**. Bon appétit!