



In your box
2 Green Onions
8 oz. Pre-Cooked Brown Rice
1 oz. Wonton Strips
1 tsp. Sriracha
2 fl. oz. Teriyaki Glaze
4 oz. Sliced Zucchini
13 oz. Boneless Skinless Chicken
Breasts

Teriyaki-Sriracha Chicken Stir Fry with brown rice and zucchini

NUTRITION per serving—Calories: 594, Carbohydrates: 63g, Fat: 17g, Protein: 46g, Sodium: 1650mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
15 min.

Cook Within
4

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild



📌 You will need

Olive Oil, Pepper
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
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Trim and slice white portions of **green onions** into 1" pieces. Thinly slice remaining green onions on an angle. Keep white and green portions separate.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into ½" dice.



2

Start the Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken** to hot pan and sear undisturbed until lightly browned, 2-3 minutes.



3

Finish the Chicken and Vegetables

- Add **zucchini** and **white portions of green onions** to pan.
- Stir occasionally until **chicken** reaches a minimum internal temperature of 165 degrees and zucchini is tender, 3-5 minutes.



4

Finish the Dish

- Add **rice**, **Sriracha** (to taste), **teriyaki glaze**, and a pinch of **pepper** to pan.
- Stir occasionally until rice is warmed through, 1-2 minutes.
- Plate dish as pictured on front of card, garnishing stir fry with **wonton strips** and **green portions of green onions**. Bon appétit!