



#### In your box

- 2 tsp. Sambal
- 1 tsp. Asian Garlic and Ginger Seasoning
- .60 fl. oz. Tamari Soy Sauce
- 2 oz. Edamame
- 2 fl. oz. Kung Pao Sauce
- ¾ cup Jasmine Rice
- 3 oz. Snow Peas
- ½ oz. Wonton Strips

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts



Oven-Ready

## General Tso's Chicken with jasmine rice and snap peas

NUTRITION per serving—Calories: 618, Carbohydrates: 80g, Fat: 8g, Protein: 50g, Sodium: 1781mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

30-40 min.

Difficulty Level

Easy

Spice Level

Medium



1

### Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice**,  $\frac{3}{4}$  cup **water**, **soy sauce**, **edamame**, and **snow peas** in provided tray.



2

### Add the Chicken

- Top **rice and vegetables** with **chicken**. Sprinkle chicken evenly with **seasoning blend**.



3

### Bake the Dish

- Bake uncovered in hot oven until **rice** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Transfer chicken to a plate and rest, 5 minutes.
- Top chicken with **sauce** and **wonton strips**. Fluff rice with a fork and stir in **sambal** (to taste). Bon appétit!