



### Product Spotlight:

If you prefer to peel your ginger before using it, try using a spoon! It's easier & wastes less than using a knife or peeler.



## 2 Almond Chicken with Rice

A simple stir-fry to feed the whole family. Tender free-range WA chicken, colourful vegetables and a homemade sauce on a bed of fragrant basmati rice.

 25 minutes

 2 servings

 Chicken

25 June 2021

## Sauce alternatives

You can vary the sauce to your taste buds (or pantry). Examples include:

- Honey, soy & ginger
- Sweet chilli sauce, tamari & garlic
- Brown sugar, sriracha and kaffir lime leaves
- Sugar, lemongrass and lime juice

## FROM YOUR BOX

BASMATI RICE	150g
DICED CHICKEN BREAST	300g
SPRING ONIONS	2
GINGER	1 piece
GARLIC CLOVE	1
ZUCCHINI	1/2 *
RED CAPSICUM	1/2 *
ASIAN GREENS	2 bulbs
ALMONDS	1 packet (50g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce, oyster sauce, cornflour, sugar (we used brown)

## KEY UTENSILS

large frypan, saucepan

## NOTES

We used sesame oil for extra flavour.

Use the rice tub to easily measure the right amount of water.



### 1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



### 2. MAKE THE SAUCE

Mix together **1 tbsp oyster sauce, 1 tbsp soy sauce, 1 tsp cornflour, 1/2 tbsp sugar and 1/3 cup water**. Set aside.



### 3. COOK THE CHICKEN

Heat a large frypan or wok with **1 tbsp oil** over high heat. Toss chicken with **1/2 tbsp cornflour** and add to frypan. Cook for 5-6 minutes until starting to brown.



### 4. ADD THE VEGETABLES

Slice spring onions (save some green tops for garnish), grate ginger to yield 1/2 tbsp and crush garlic. Add to pan as you go with sliced zucchini, capsicum and Asian greens. Cook for a further 4-5 minutes until just tender



### 5. ADD THE SAUCE

Roughly chop almonds and add to pan (keep a few for garnish) with the sauce. Cook for 2-3 minutes until sauce has thickened. Season to taste with **pepper and soy sauce**.



### 6. FINISH AND PLATE

Serve rice in bowls and spoon over chicken. Garnish with reserved almonds and spring onion tops.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

