

FOR the
Little ONESDiced
ChickenRice & BROCCOLI
CRUMBS

honey Lemon chicken

Tender chicken pieces cooked in a butter, honey, garlic & lemon sauce, served over basmati rice with a side of broccoli.

 30 Minutes 4 Servings Chicken

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FROM YOUR BOX

BASMATI RICE	300g
GARLIC CLOVES	2
LEMON	1
HONEY	1 tub
BROCCOLI	1
DICED CHICKEN BREAST	600g
BROWN ONION	1
SESAME SEEDS	1 packet (10g)

FROM YOUR PANTRY

oil for cooking, butter (40g), salt, pepper, cornflour, soy sauce

COOKING TOOLS

saucepan, large frypan

Serve this dish with stir-fried veggies if you like! Use the broccoli and add carrot, capsicum, snow peas, cabbage or onions!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE RICE

Place rice in a saucepan and cover with **600ml water**. Bring to a boil, cover with a lid and reduce heat to low. Cook for 10-15 minutes or until water is absorbed.

tip Use a rice cooker if you have one!



2. MAKE THE SAUCE

Combine crushed garlic with juice from 1 lemon, honey, **1/2 tbsp cornflour**, **2 tbsp soy sauce** and **3/4 cup water**. Stir to combine.

tip Start with juice from 1/2 lemon if cooking for young kids and serve remaining lemon in wedges.



3. COOK THE BROCCOLI

Cut broccoli into small florets. Place in a large frypan with **1/2 cup water**. Cover and cook over medium-high heat for 3 minutes or until cooked to your liking. Transfer to a serving bowl.

tip Drizzle the broccoli with olive oil or some butter. Alternatively, cook it with the chicken at step 4.



4. COOK THE CHICKEN

Reheat frypan over medium-high heat with **oil**. Dust diced chicken with **2 tbsp cornflour**, add to pan and cook until golden all over (roughly 5 minutes).



5. STIR IN THE SAUCE

In the meantime, dice onion and add to pan with **40g butter**. Cook for 2-3 minutes. Stir in prepared sauce and simmer for 3-4 minutes or until chicken is cooked through. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Serve honey lemon chicken and broccoli over rice. Garnish with sesame seeds.