




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

 4 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	300g
DICED CHICKEN BREAST	600g
SPRING ONIONS	1/4 bunch *
GINGER	1 piece
GARLIC CLOVES	2
PURPLE CARROT	1
RED CAPSICUM	1
ASIAN GREENS	1 bunch
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 **2 tbsp oyster sauce, 2 tbsp soy sauce, 1/2 tbsp cornflour, 1 tbsp sugar and 3/4 cup water**. Set aside.



3. COOK THE CHICKEN

Heat a large frypan or wok with **2 tbsp oil** over high heat. Toss chicken with **1 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 and crush garlic. Add to pan as you go with sliced carrot, 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

