



Honey Sesame Chicken

Prep Time: 15 min

Cook Time: 25 min

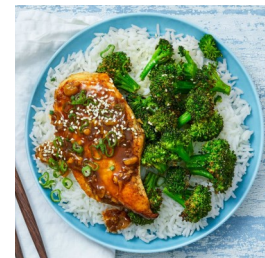
Serves: 4

NUTRITION FACTS, PER SERVING:

306 calories

14.9 g fat

667 mg sodium



DIRECTIONS:

INGREDIENTS: **** Items not included in kit**

- 1/4 cup Honey
- 1/4 cup Low Sodium Soy Sauce
- 2 TB Ketchup
- 2 tsp Sesame Oil
- 1/2 tsp Crushed Red Pepper Flakes
- 1.5 lbs. Chicken Breast Cubes
- Salt & Pepper, to taste**
- 2 TB Olive Oil or Vegetable Oil**
- 3 Cloves Garlic, minced
- 1 1/2 Cups Jasmine Rice
- 1 TB olive oil**
- 1 lb. Broccoli Florets
- Green Onions, thinly sliced
- 1 tsp Sesame Seeds

1. Thinly slice **4 green onions**, the green and white portion, discarding the top 1/2 inch and bottom root; set aside. Peel **3 garlic cloves** and chop finely to mince; set aside.
2. **Sauce:** In a small bowl, whisk the **honey, soy sauce, ketchup, sesame oil & crushed red pepper flakes** (use as much as you like for your desired spice preference) until combined; set aside.
3. **Jasmine Rice:** Rinse the rice in cold water to remove excess starch. Combine rice with **2 1/4 cups water, 1 TB olive oil** and a **pinch of salt** in a medium sized pot. Stir once and bring to a boil over high heat. Cover, reduce heat to low and simmer for 12-15 minutes or until all the water is absorbed. Remove pan from heat and leave covered for 5 minutes. Remove lid and fluff with fork before serving.
4. Heat a large skillet over medium-high heat. Add **2 TB oil** to pan; swirl to coat pan. Add **chicken cubes** and sauté until cooked through, stirring to develop a sear on all sides, about 12-15 minutes. Add minced **garlic**; sauté for 30 seconds, stirring constantly. Stir in **Sauce (from step 2)** and bring to a simmer, stirring until sauce thickens, about 1 minute. Remove pan from heat.
5. Place **broccoli florets** in microwave safe dish with 1/4 inch of water, cover with microwave safe lid or saran wrap & microwave for 3 minutes or until crisp-tender. Drain and season with a **pinch of salt & black pepper to taste**.
6. To serve, place **cooked chicken** and **broccoli** on top of the cooked **rice** and sprinkle the **sesame seeds** and **thinly sliced green onions** on top.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

Proudly Sponsored by:

