

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

• Pan

• Plastic wrap

Bowls

- Kitchen shears
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk



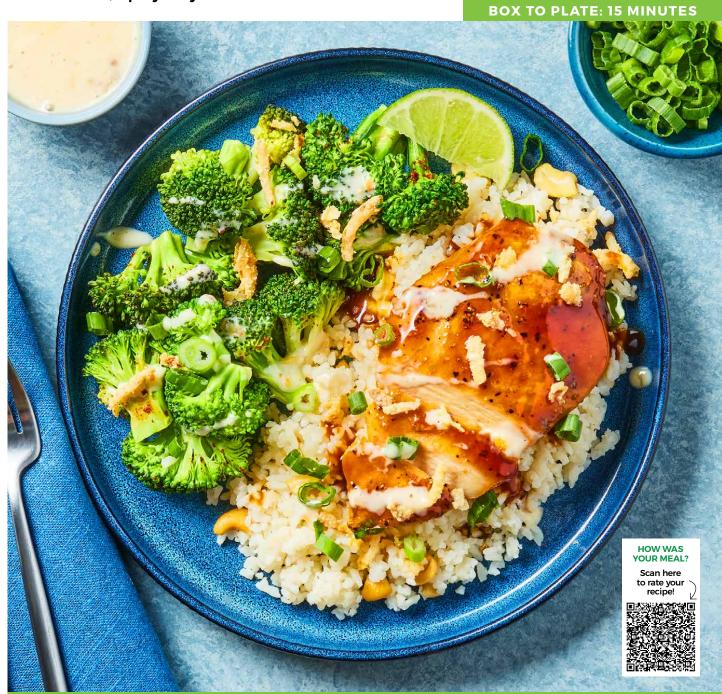
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SOY-GLAZED CHICKEN & SCALLION BROCCOLI

Cashew Rice, Spicy Mayo & Lime









1 PREP







8 oz | 16 oz Broccoli

2 | 4 Scallions

1 1 Lime

- Wash and dry produce.
- Cut broccoli into bite-size pieces if necessary. Trim and slice scallions, separating whites from greens.
 Quarter lime.



2 SIZZLE





10 oz 20 oz Chicken Cutlets

8 TBSP | 16 TBSP Sweet Soy Glaze Contains: Sesame, Soy, Wheat

- Drizzle oil in a hot pan. Add chicken* and season with salt and pepper. Cook until browned and cooked through, 3-5 minutes per side.
- Lower heat under pan; stir in sweet soy glaze and 2 TBSP water (4 TBSP for 4). Cook, turning chicken occasionally, until sauce is slightly thickened and chicken is evenly coated, 1-2 minutes.



3 ZAP



1 tsp | 2 tsp Garlic Powder



1 tsp | 2 tsp Korean Chili Flakes



1 | 2 Microwavable Rice



1 oz | 2 oz Cashews Contains: Tree Nuts

• While chicken cooks, in a microwave-safe bowl, combine broccoli, scallion whites, garlic powder, and 2 TBSP water (4 TBSP for 4). Cover with plastic wrap; poke a few holes in wrap. Microwave until tender, 1½-3 minutes. Drain. (No microwave? No problem! Boil broccoli in a pot of salted water until tender, 2-4 minutes. Drain.)



- Toss broccoli with as many chili flakes as you like. Season with salt.
- Massage rice package; snip to partially open. Microwave for 90 seconds.
 Carefully open package; mix in cashews, 1 TBSP butter, juice from one lime wedge, and a pinch of salt (2 TBSP butter and juice from two wedges for 4).

4 SERVE







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2 TBSP | 4 TBSP Mayonnaise Contains: Eggs

1 oz | 2 oz Sweet Thai Chili Sauce

1 | 2 Crispy Fried Onions Contains: Wheat

- In a second bowl, mix mayonnaise, chili sauce, and juice from one lime wedge (juice from two wedges for 4).
- Top rice with saucy chicken and broccoli in separate sections.
 Drizzle everything with spicy mayo.
 Top with scallion greens and crispy fried onions. Serve with any remaining lime wedges on the side.

