GINGER SOY CHICKEN AND BELL PEPPER

over Buttery Scallion Rice

HELLO JASMINE RICE

This long-grain rice has a nutty, floral aroma.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 620**

- Bell Pepper*
- Garlic
- Chili Pepper
- Jasmine Rice
- Rice Wine Vinegar
- Scallions
- Ginger
- Chicken Breasts
- Soy Sauce (Contains: Soy)

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Instead of mincing your garlic and ginger, try grating those aromatics with a microplane or the smallest holes of your grater. This will save you time and also produce a smoother sauce.

BUST OUT

- Peeler
- Medium pot
- Small bowl
- Paper towels
- Large pan
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
  (Contains: Milk)

INGREDIENTS

Ingredient	2-person | 4-person
Bell Pepper	1 | 2
Scallions	2 | 4
Garlic	2 Cloves | 4 Cloves
Ginger	1 Thumb | 2 Thumbs
Chili Pepper	1 | 2
Soy Sauce	2 TBSP | 4 TBSP
Rice Wine Vinegar	½ oz | 1 oz
Chicken Breasts	12 oz | 24 oz
Jasmine Rice	½ Cup | 1 Cup

WINE CLUB

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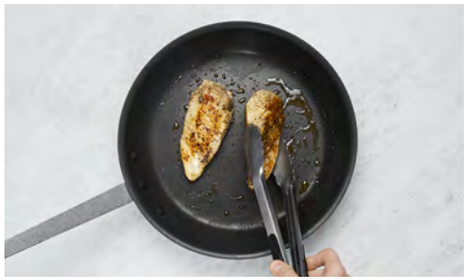
1 PREP AND MAKE SAUCE

Wash and dry all produce. Halve, deseed, and thinly slice **bell pepper**. Trim and thinly slice **scallions**, separating whites from greens. Mince **garlic**. Peel and mince **ginger**. Mince **chili**, removing ribs and seeds for less heat. In a small bowl, combine ginger, **soy sauce**, **vinegar**, **1 TBSP water**, and **1 tsp sugar**.



2 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 6-8 minutes per side. Remove from pan and set aside.

3 COOK RICE

Meanwhile, heat a drizzle of **oil** in a medium pot. Add **scallion whites** and cook until fragrant, about 1 minute. Add **rice**, **¾ cup water**, and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, about 15 minutes. Keep covered until ready to serve.

4 START BELL PEPPER

Heat a drizzle of **oil** in pan used to cook chicken. Add **bell pepper**, **garlic**, and a pinch of **chili** (add more if you like things spicy); season with **salt**. Cook, stirring, until softened, 3-4 minutes.

5 FINISH BELL PEPPER

Add **sauce** to pan. Cook, stirring, until slightly thickened, about 1 minute. Turn off heat; stir in **1 TBSP butter** until melted.

6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Slice **chicken** crosswise. Divide rice between bowls. Top with chicken. Spoon **bell pepper** and any remaining **sauce** over chicken. Garnish with **scallion greens** and remaining **chili** (to taste).

TAKE TWO

Try making this sauce again with a stir-fry!