

General Tso's Chicken

with Sweet Peppers & Jasmine Rice

TIME: 25-35 minutes

SERVINGS: 4

Tonight, we're making an American Chinese takeout classic. Hoisin sauce, honey, sriracha, and sesame oil lend our chicken the sweet, spicy, and nutty flavors General Tso's is known for. A light dusting of cornstarch on the chicken just before it hits the pan creates a delicately crispy exterior (and helps it soak up the irresistible sauce). For a summery touch, we're completing the dish with sweet peppers.



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Ingredients



1 1/8 lbs
SLICED CHICKEN
BREAST



1 1/4 cups
JASMINE RICE



6 oz
SWEET PEPPERS



2 cloves
GARLIC



4
SCALLIONS

KNICK KNACKS:



2 Tbsps
RICE VINEGAR



1 1-inch piece
GINGER



1 Tbsp
SESAME OIL



1/4 cup
HOISIN SAUCE



2 tsps
SRIRACHA



1 Tbsp
HONEY



1/2 cup
CORNSTARCH



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1 Coat & cook the chicken:

- ☐ Pat the **chicken** dry with paper towels. Place in a large bowl and season with salt and pepper. Add the **cornstarch**; toss to thoroughly coat.
- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot.
- ☐ Once the oil is hot enough that a piece of chicken sizzles immediately when added to the pan, working in batches, add the coated chicken in an even layer (shaking off any excess cornstarch before adding). Cook, stirring occasionally, 7 to 9 minutes per batch, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer the cooked chicken to a plate.

2 Cook the rice:

- ☐ While the chicken cooks, in a medium saucepan, combine the **rice**, a **big pinch of salt**, and **2 ½ cups of water**; heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

3 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Cut off and discard the stem ends of the peppers. Halve the peppers lengthwise, then remove and discard the ribs and seeds. Thinly slice the peppers lengthwise.
- ☐ Peel and finely chop the ginger.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; cut into ½-inch-thick pieces, separating the white bottoms and green tops.

4 Make the sauce:

- ☐ Add the **peppers, ginger, garlic**, and **white bottoms of the scallions** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 1 tablespoon of olive oil.) Cook on medium-high, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add the **hoisin sauce, vinegar, honey, 1 tablespoon of water**, and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.

5 Finish the chicken:

- ☐ Add the **cooked chicken** to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly coated. Turn off the heat. Stir in the **sesame oil**. Season with salt and pepper to taste.

6 Serve your dish:

- ☐ Divide the **cooked rice** and **finished chicken and sauce** among 4 dishes. Garnish with the **green tops of the scallions**. Enjoy!