# **General Tso's** Chicken

with Rice & Shishito Peppers



2 SERVINGS 20-30 MINS





3 oz Shishito Peppers



1 Tbsp Sesame Oil



1/4 cup Cornstarch







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## Cook the rice

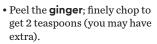
- Remove the **honey** from the refrigerator to bring to room temperature.
- In a medium pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without

stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender.

• Turn off the heat and fluff with a fork. Cover to keep warm.

#### 2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.



- Peel and roughly chop 2 cloves of garlic.
- Cut off and discard the stems of the peppers; cut crosswise into 1/2-inch pieces. Thoroughly wash your hands immediately after handling.
- In a bowl, whisk together the hoisin sauce, sesame oil, vinegar, honey (kneading the packet before opening), 2 tablespoons of warm water, and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.



### 3 Coat & cook the chicken

- Pat the chicken dry with paper towels; place in a large bowl. Season with salt and pepper.
- Add the **cornstarch**; toss to thoroughly coat.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that



- a pinch of cornstarch sizzles immediately when added, add the coated chicken in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- · Continue to cook, stirring frequently, 1 to 2 minutes, or until lightly browned on all sides.

#### 4 Finish & serve your dish

- To the pan, add the **pepper** pieces, sliced white bottoms of the scallions, chopped ginger, and chopped garlic; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook,



stirring frequently, 1 to 2 minutes, or until the sauce is slightly thickened and the chicken is coated and cooked through.

- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the finished chicken, peppers, and sauce over the cooked rice. Garnish with the sliced green tops of the scallions. Enjoy!

#### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 680, Total Carbohydrates: 91g, Dietary Fiber: 2g, Added Sugars: 25g, Total Fat: 18g, Saturated Fat: 3g, Protein: 38g, Sodium: 1600mg.

\*\*For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat

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