

## **Ingredients**



10 oz Boneless Chicken Breast Pieces or 20 oz for 4 servings



1 oz Sliced Roasted Red Peppers or 2 oz for 4 servings



1 Tbsp Yellow Curry Paste or 1 ½ Tbsps for 4 servings



1 tsp Black & White Sesame Seeds



1/2 cup Long Grain White Rice or 1 cup for 4 servings



2 Scallions



2 Tbsps Soy Glaze or ½3 cup for 4 servings



1 Zucchini or 2 for 4 servings



1 oz Salted Butter



3 Tbsps Roasted Cashews or ½ cup for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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"Alexa, find Blue Apron recipes."

### 1 Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 1 if you're cooking 4 servings. Heat to boiling on high.



- low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

### 2 Prepare the ingredients & make the glaze

- · Meanwhile, wash and dry the fresh produce.
- $\bullet$  Halve the  ${\bf zucchini}$  lengthwise, then thinly slice crosswise.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Roughly chop the peppers.
- Roughly chop the cashews.
- In a bowl, whisk together the soy glaze, curry paste, and 2 tablespoons of water or 1/4 cup of water if you're cooking 4 servings.



## 3 Cook the zucchini & finish the rice

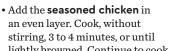
- In a medium pan or a large pan if you're cooking 4 servings (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



- Add the sliced white bottoms of the scallions and chopped peppers; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and combined. Turn off the heat.
- Transfer to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.

#### 4 Cook the chicken & serve your dish

- Pat the chicken dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.





lightly browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned on all sides.

- Add the glaze (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the chicken is coated and cooked through.
- Turn off the heat: stir in the **butter** until melted and combined.
- Serve the **cooked chicken** (including any glaze from the pan) over the finished rice. Garnish with the sliced green tops of the scallions, chopped cashews, and sesame seeds. Enjoy!

