

# Miso Roasted Chicken

*with Spring Peas & Jasmine Rice*

In this dish, we're serving miso-coated, roasted chicken with fresh shiitake mushrooms and three types of seasonal peas—all atop a bed of jasmine rice. Originally grown for Thai royalty, jasmine rice fills the kitchen with its delightful, almost floral fragrance. With delicately sweet and fluffy grains, this variety of rice gives a lift to any recipe, rounding out the Japanese flavors in ours.



## Ingredients

- 2 Boneless, Skin-On Chicken Breasts
- ½ Cup Jasmine Rice
- 2 Ounces Pea Tips
- 3 Ounces Snow Peas
- 3 Ounces Sugar Snap Peas
- 2 Cloves Garlic
- 2 Ounces Shiitake Mushrooms

## Knick Knacks

- 2 Tablespoons Cashews
- 1 1-Inch Piece Ginger
- ¼ Cup White Miso Paste

Makes 2 Servings

About 660 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Snap off and discard the stem ends of the snow peas and sugar snap peas; pull off and discard the tough string that runs the length of each pod. Peel and mince the garlic and ginger. Trim off and discard the mushroom stems; thinly slice the caps. Roughly chop the cashews.

2



## Coat & roast the chicken:

In a small bowl, combine the **miso paste**,  $\frac{1}{3}$  of the **garlic**,  $\frac{1}{3}$  of the **ginger** and **2 tablespoons of water**; stir to thoroughly combine. Place a large piece of foil on a sheet pan. Pat the **chicken breasts** dry with paper towels; season with salt and pepper on both sides. Transfer the seasoned chicken breasts to the prepared sheet pan, skin sides up. Spread the **miso mixture** over the tops. Roast 20 to 22 minutes, or until browned on top and cooked through.

3



## Cook the rice:

While the chicken roasts, in a small pot, heat the **rice**, a **big pinch of salt** and  $\frac{3}{4}$  **cup of water** 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. Remove from heat and fluff the cooked rice with a fork. Set aside in a warm place.

4



## Start the vegetables:

Once the chicken has roasted for 10 minutes, in a large pan, heat 2 teaspoons of oil on medium-high until hot. Add the **mushrooms** and season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the mushrooms are lightly browned. Add the **remaining garlic and ginger** and cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant.

5



## Finish the vegetables:

Add the **pea tips**, **snow peas** and **sugar snap peas** to the pan of mushrooms; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until bright green. Remove from heat.

6



## Plate your dish:

Divide the **cooked rice** and **finished vegetables** between 2 plates. Top each with a **roasted chicken breast**. Garnish with the **cashews**. Enjoy!