

Spicy Hoisin Chicken Stir-Fry

with Baby Bok Choy & Sesame-Ginger Cucumber Salad

Tonight's simple stir-fry combines chicken and tender bok choy in a delectably spicy, sweet sauce. On the side, as a counterpoint to the heat of the sambal oelek (a Southeast Asian ingredient made from red chiles), we're marinating cucumber with tart-sweet rice vinegar and nutty sesame oil. With fragrant jasmine rice to round it all out, this dish is as satisfying as it is easy to prepare.

Blue Apron Wine Pairings

Uvaggio Vermentino, 2015

Marius Roux Chenin Blanc, 2015



Ingredients

4 Boneless, Skinless Chicken Thighs
½ Cup Jasmine Rice
6 Ounces Baby Bok Choy
1 Scallion
1 Cucumber

Knick Knacks

3 Tablespoons Hoisin Sauce
2 Tablespoons Rice Vinegar
2 Tablespoons Sesame Oil
1 1-Inch Piece Ginger
1 Tablespoon Sambal Oelek

Makes: 2 servings | **Calories:** about 690 per serving
Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Large dice the cucumber. Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top. Peel and mince the ginger. Cut off and discard the root end of the bok choy; separate the leaves. Pat the chicken dry with paper towels and chop into bite-sized pieces.

2



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1 cup 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. Remove from heat and fluff the cooked rice with a fork.

3



Make the salad:

While the rice cooks, in a large bowl, combine the **cucumber**, **vinegar**, **half the sesame oil**, **half the green top of the scallion** and **¼ of the ginger**. Season with salt and pepper; toss to coat. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4



Brown the chicken:

While the salad marinates, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped chicken** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until browned on all sides.

5



Add the vegetables:

Add the **bok choy**, **white bottom of the scallion**, **remaining sesame oil** and **remaining ginger** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the bok choy has wilted.

6



Finish & plate your dish:

To the pan, add the **hoisin sauce**, **½ cup of water** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until the chicken is thoroughly coated and cooked through; season with salt and pepper to taste. Divide the **cooked rice** and **finished chicken and vegetables** between 2 dishes. Divide the **salad** between 2 separate dishes. Garnish with the **remaining green top of the scallion**. Enjoy!