

# Roasted Chicken & Teriyaki Vegetables

*with Shiitake Rice*

Dried shiitake mushrooms are one of our pantry staples—we can't get enough of their powerful umami flavor. Best of all, rehydrating them in hot water before using them infuses the water with their delicious essence, creating an easy way to add depth to a meal. In this recipe, we're using that infused water in both of the sides for our juicy roasted chicken: fragrant jasmine rice and vegetables coated in sweet teriyaki sauce (a Japanese classic). All together, it creates well-balanced, satisfying results.

## Blue Apron Wine Pairings

Alma Gitana Grenache, 2014

Gash Vineyards Cabernet Sauvignon, 2014



## Ingredients

- 8 Bone-In, Skin-On Chicken Thighs
- ½ Cup Jasmine Rice
- 3 Cloves Garlic
- 2 Scallions
- 2 Stalks Celery
- 1 Summer Sweet Pepper
- ¾ Pound Broccoli

## Knick Knacks

- 1 1-Inch Piece Ginger
- 1 Tablespoon Rice Vinegar
- ½ Ounce Dried Shiitake Mushrooms
- ¼ Cup Teriyaki Sauce

**Makes:** 4 servings | **Calories:** about 900 per serving

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes

1



### Roast the chicken:

Preheat the oven to 475°F. Pat the **chicken** dry with paper towels; place on a sheet pan and drizzle with olive oil. Turn to thoroughly coat. Season with salt and pepper on both sides. Arrange the seasoned chicken, skin sides up, in a single layer. Roast 30 to 32 minutes, or until browned and cooked through. Remove from the oven.

2



### Prepare the ingredients:

While the chicken roasts, wash and dry the fresh produce. In a bowl, combine the mushrooms and **1½ cups of hot water**; let stand for at least 10 minutes. Cut the broccoli into bite-sized florets. Thinly slice the celery on an angle. Cut out and discard the stems, ribs and seeds of the pepper, then cut crosswise into ¼-inch-thick pieces. Peel and finely chop the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops.

3



### Make the shiitake rice:

While the chicken continues to roast, reserving the **mushroom water**, carefully transfer the **mushrooms** to a cutting board and set aside. In a small pot, combine the **rice**, a **big pinch of salt** and (reserving the rest) **1 cup of the mushroom 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 stir in the **vinegar**. Fluff the cooked rice with a fork.

4



### Start the vegetables:

While the rice cooks, in a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **broccoli** and season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned and softened. While the broccoli cooks, roughly chop the **mushrooms**. To the pan, add the chopped mushrooms, **celery**, **pepper**, **garlic**, **ginger** and **white bottoms of the scallions**. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant.

5



### Finish the vegetables:

Add the **teriyaki sauce** and **remaining mushroom water** to the pan. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and the sauce has reduced in volume by about half. Turn off the heat. Leaving the sauce in the pan, carefully transfer the finished vegetables to a serving dish.

6



### Serve your dish:

Transfer the **shiitake rice** to a serving dish. Top with the **roasted chicken** and any juices from the sheet pan. Spoon the **sauce** from the pan of vegetables over the chicken and rice. Serve with the **finished vegetables** on the side. Garnish with the **green tops of the scallions**. Enjoy!