

Five-Spice Chicken

with Vermicelli, Mushrooms & Baby Fennel

Tonight's East Asian-inspired take on chicken noodle soup offers up a first, comforting taste of autumn. We're making a broth for delicate rice noodles with hoisin and soy sauces, imbuing the dish with delicious, savory-sweet flavor. The broth also features seasonal vegetables like aromatic baby fennel—perfectly complemented by our chicken's irresistible five-spice rub (traditionally a blend of fennel seeds, star anise, cloves, Chinese cinnamon and Sichuan pepper).



Blue Apron Wine Pairings

Uvaggio Vermentino, 2015

Scribner Clay Chenin Blanc, 2014



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 4 Ounces Vermicelli Rice Noodles
- 4 Cloves Garlic
- 3 Ounces Cremini Mushrooms
- 1 Scallion
- 1 Baby Fennel
- ½ Bunch Collard Greens

Knick Knacks

- 2 Teaspoons Chinese Five-Spice Powder
- 1½ Tablespoons Hoisin Sauce
- 1 1-Inch Piece Ginger
- 1 Tablespoon Sesame Oil
- 1 Tablespoon Soy Sauce

Makes: 2 servings | **Calories:** about 600 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut the mushrooms into bite-sized pieces. Remove and discard the collard green stems; thinly slice the leaves. Peel and mince the garlic and ginger. Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top. Cut off and discard the stems and root end of the fennel; small dice.

2



Cook the chicken:

Pat the **chicken** dry with paper towels; season with salt, pepper and the **five-spice powder** on both sides. In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, loosely covering the pan with aluminum foil, 4 to 6 minutes per side, or until browned and cooked through. Transfer to a cutting board, leaving any browned bits (or fond) in the pan, and loosely cover with aluminum foil.

3



Start the broth:

Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened. Season with salt and pepper. Add the **collard greens** and $\frac{3}{4}$ **cup of water** (be careful, as the water may splatter). Cook, stirring occasionally and scraping up any fond, 8 to 10 minutes, or until the collard greens have wilted and the water has cooked off.

4



Cook & dress the noodles:

While the vegetables cook, add the **noodles** to the pot of boiling water and cook, stirring gently to separate, 8 to 10 minutes, or until tender. Drain thoroughly and rinse under warm water for 30 seconds to 1 minute to prevent sticking. Return to the pot. Off the heat, add the **sesame oil** and toss to coat; season with salt and pepper to taste. Divide the dressed noodles between 2 bowls.

5



Finish the broth & plate your dish:

Add the **garlic, ginger, white bottom of the scallion** and **fennel** to the pan; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook, stirring occasionally, 2 to 4 minutes, or until softened. Add the **hoisin sauce, soy sauce** and **1½ cups of water**. Cook, stirring occasionally, 6 to 8 minutes, or until the liquid has reduced in volume by about half; season with salt and pepper to taste. Divide between the bowls of **dressed noodles**. Slice the **cooked chicken**; divide between the bowls and top with spoonfuls of the broth. Garnish with the **green top of the scallion**. Enjoy!