

Spicy Hoisin Chicken & Broccoli

with Garlic Rice

When it comes to Chinese takeout cravings, this easy stir-fry satisfies. Tonight's spin on classic chicken and broccoli gets layers of delicious flavor from a winning combination of savory-sweet hoisin and red chile sauce (whose heat is mellowed by bites of garlicky rice). And for restaurant-quality texture, we're tossing our chicken with rice flour before adding it to a hot pan. This gives the chicken a crispy crust (and, in the next step, adds extra body to our sauce!).

Blue Apron Wine Pairings

Ancient Lakes Cellars Gewürztraminer, 2015
Peltier Vermentino, 2014



Ingredients

2 Boneless, Skinless Chicken Breasts
½ Cup Jasmine Rice
2 Cloves Garlic
1 Scallion
½ Pound Broccoli

Knick Knacks

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

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



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Recipe #1005

1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic and ginger. Cut the broccoli into bite-sized florets. Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top. Pat the chicken dry with paper towels; chop into bite-sized pieces and transfer to a bowl.

2



Make the garlic rice:

In a small pot, heat 1 teaspoon of olive oil on medium-high until hot. Add **half the garlic** and season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Stir in 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



Cook the broccoli:

While the rice cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccoli** and season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and slightly softened. Add the **ginger** and **remaining garlic**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Transfer to a bowl. Wipe out the pan.

4



Coat & brown the chicken:

While the rice continues to cook, season the **chopped chicken** with salt and pepper; toss to coat. Add the **flour**; toss to thoroughly coat. In the same pan, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a piece of chicken sizzles immediately when added to the pan, add the coated chicken (shaking off any excess flour before adding) in a single, even layer. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned.

5



Finish the stir-fry:

To the pan, add the **cooked broccoli, sesame oil, hoisin sauce, vinegar, white bottom of the scallion, ¼ 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. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce has thickened and the chicken is cooked through. Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **garlic rice** and **finished stir-fry** between 2 dishes. Garnish with the **green top of the scallion**. Enjoy!