

Hoisin-Glazed Chicken

with Sesame Noodles & Spicy Marinated Cucumber

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This recipe calls on an assortment of unique ingredients to transform sesame noodles, a Chinese takeout classic. First, we're marinating cucumber with sesame oil and Calabrian chile paste, known for its tangy, spicy complexity. The marinated cucumber makes for a perfect complement to fresh wonton noodles, tossed with crunchy grated carrots and a nutty sauce that features tahini (a sesame seed paste). To top it all off, we're glazing chicken with hoisin, a savory-sweet sauce popular in Chinese cooking.



BLUE APRON WINE PAIRING:

Kôtuku Pinot Noir, 2014

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN THIGHS



6 oz
FRESH WONTON
NOODLES



2
CARROTS



2 cloves
GARLIC



1
ENGLISH
CUCUMBER



1 bunch
CILANTRO

KNICK KNACKS:



1/4 cup
HOISIN SAUCE



1 1/2 tsp
CALABRIAN CHILE
PASTE



1 Tbsp
SESAME OIL



2 Tbsp
TAHINI



1 Tbsp
RICE VINEGAR



1 tsp
WHITE SESAME
SEEDS



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1 Prepare the ingredients:

- ☐ Fill a medium pot with water; add a **big pinch of salt** and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the cucumber lengthwise; cut crosswise into 1-inch-thick pieces.
- ☐ Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Peel the carrots and grate on the large side of a box grater.
- ☐ Roughly chop the cilantro leaves and stems.

2 Marinate the cucumber:

- ☐ In a medium bowl, combine the **cucumber**, **half the sesame oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



3 Cook & glaze the chicken:

- ☐ While the cucumber marinates, pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the seasoned chicken and cook 5 to 6 minutes on the first side, or until browned and crispy.
- ☐ Flip and add the **hoisin sauce**, **vinegar**, and **¼ cup of water**. Cook, occasionally spooning the glaze over the chicken, 5 to 6 minutes, or until the chicken is coated and cooked through. Turn off the heat.

4 Make the sesame sauce:

- ☐ While the chicken cooks, in a bowl, combine the **tahini**, **remaining sesame oil**, **as much of the garlic paste as you'd like**, and **2 tablespoons of warm water**. Whisk until smooth. Season with salt and pepper to taste.



5 Cook the noodles:

- ☐ While the chicken continues to cook, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.



6 Finish the noodles & plate your dish:

- ☐ To the pot of **cooked noodles**, add the **carrots**, **sesame sauce**, and **2 tablespoons of warm water**. Stir until thoroughly combined. (If the sauce seems dry, add up to 1 tablespoon of water to achieve your desired consistency.) Season with salt and pepper to taste.
- ☐ Divide the finished noodles, **glazed chicken**, and **marinated cucumber** between 2 dishes. Top the chicken with any **remaining glaze** from the pan; garnish with the **sesame seeds**. Garnish the noodles with the **cilantro**. Enjoy!

