

Sweet & Spicy Chicken

with White Rice & Sweet Peppers

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients

Customized ingredients



18 oz Chopped Chicken Breast 🔄

ADDED:



10 oz Chopped Chicken Breast 🔄



1 Tbsp Sesame Oil



4 tsps Honey



1 cup Long Grain White Rice



2 Scallions



¼ cup Hoisin Sauce



1 Tbsp Rice Vinegar



½ lb Sweet Peppers



2 tsps Gochujang



⅓ cup Asian-Style Sautéed Aromatics

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*Ingredients may be replaced and quantities may vary.

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork.
- Cover to keep warm.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the **hoisin sauce**, **sesame oil**, **vinegar**, **honey** (kneading the packet before opening), **2 tablespoons of warm water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



3 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



↩ CUSTOMIZED STEP 3 *If you chose extra Chicken*

- Cook the chicken as directed, but work in two batches and transfer to a large bowl.

4 Finish & serve your dish

- In the pan of reserved fond, heat the **sautéed aromatics** on medium-high until hot.
- Add the **sliced peppers** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the sauce is slightly thickened.
- Turn off the heat; add the **cooked chicken** and stir until thoroughly coated and combined. Taste, then season with salt and pepper if desired.
- Serve the **finished chicken, peppers, and sauce** over the **cooked rice**. Garnish with the **sliced green tops of the scallions**. Enjoy!



↩ CUSTOMIZED STEP 4 *If you chose extra Chicken*

- Follow the directions in Step 4, but transfer the **cooked peppers and sauce** to the bowl of **cooked chicken**.