

Sichuan Chicken & Bok Choy Stir Fry

with White Rice

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients



10 oz Chopped Chicken Breast 

SWAPPED FOR:



10 oz Tail-On Shrimp 



1 piece Ginger



3 Tbsps Cumin & Sichuan Peppercorn Sauce



½ cup Long Grain White Rice



10 oz Baby Bok Choy



2 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



4 oz Mushrooms



2 cloves Garlic



1 Tbsp Apple Cider Vinegar



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



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1. peeled & deveined

*Ingredients may be replaced and quantities may vary.

1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup 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.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Cut off and discard the root ends of the **bok choy**; keeping them separate, thinly slice the stems and roughly chop the leaves.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- In a separate bowl, combine the **cumin-Sichuan sauce**, **soy glaze**, **vinegar**, and **1 tablespoon of water**. Taste, then season with salt and pepper if desired.



3 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



4 Start the stir-fry

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, 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.



↺ CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired).
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **prepared shrimp**, **chopped garlic**, and **chopped ginger**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the shrimp are slightly opaque.

5 Finish the stir-fry & serve your dish

- To the pan, add the **chopped garlic** and **chopped ginger**. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned.
- Add the **cooked vegetables**, **chopped bok choy leaves**, and **sauce**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the chicken is browned and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** (including any sauce from the pan) over the **cooked rice**. Garnish with the **sesame seeds**. Enjoy!



↺ CUSTOMIZED STEP 5 If you chose Shrimp

- To the pan, add the **cooked vegetables**, **chopped bok choy leaves**, and **sauce**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** (including any sauce from the pan) over the **cooked rice**. Garnish with the **sesame seeds**. Enjoy!