





## **Ingredients**



10 oz Chopped Chicken Breast or 20 oz for 4 servings



2 cloves Garlic



2 Tbsps Mayonnaise



1 Tbsp Sesame Oil



½ cup Long Grain White Rice or 1 cup for 4 servings



2 Scallions



3 Tbsps Sweet Chili Sauce or 1/4 cup for 4 servings



1 Tbsp Rice Vinegar



10 oz Baby Bok Choy or 1 1/4 lbs for 4 servings



1/4 cup Cornstarch



1 Tbsp Sambal Oelek



3 Tbsps Roasted Peanuts or 1/4 cup for 4 servings



c<sup>RISP</sup> ∉ Serve with Blue Apron wine that has this symbol POPICY blueapron.com/wine

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"Alexa, find Blue Apron recipes."

# 1 Cook the rice

- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 1 cup of water or 2 cups of water if you're cooking 4 servings. 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.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- Roughly chop the peanuts.
- In a large bowl, whisk together the mayonnaise, sweet chili sauce, vinegar, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.

#### 3 Cook the bok choy

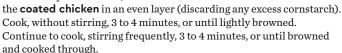
- In a large pan (nonstick, if you have one), heat the sesame oil on medium-high until hot.
- Add the chopped garlic, sliced white bottoms of the scallions, and sliced bok choy; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

#### 4 Coat, cook & dress the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the cornstarch; toss to coat.
- In the same pan, heat a thin layer of oil on medium-high.
- · Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add



- Turn off the heat.
- To the bowl of sauce, carefully add the cooked chicken (discarding any excess oil from the pan); stir to coat. Taste, then season with salt and pepper if desired.

### 5 Finish the rice & serve your dish

- Add the cooked bok choy to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished rice topped with the dressed chicken. Garnish with the chopped peanuts and sliced green tops of the scallions. Enjoy!



