

Ingredients



18 oz Chopped Chicken Breast



1/2 lb Sweet Peppers



1 Tbsp Sambal Oelek



1 Tbsp Rice Vinegar



1/4 cup Roasted Peanuts



1 cup Long Grain White Rice



2 cloves Garlic



1/4 cup Sweet Chili





2 Tbsps Mayonnaise



1/4 cup Cornstarch

1 Tbsp Sesame Oil

2 Scallions

15 oz Baby Bok Choy



Serve with Blue Apron wine that has this symbol POPIC 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 2 cups of water. Heat to boiling on high.
- · Once boiling, reduce the heat to low. Cover and cook, without



• 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.

rice is tender.

- · Cut off and discard the stems of the peppers; remove the cores. Halve lengthwise, then thinly slice crosswise.
- 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.

Cook the vegetables

- In a large pan (nonstick, if you have one), heat the sesame oil on medium-high until hot.
- Add the **sliced peppers** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned.
- 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.

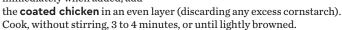


Step 3 continued:

- 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



- Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through.
- 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 vegetables 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!



