

Sweet & Spicy Chicken Stir-Fry

with Rice & Bok Choy

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Chopped Chicken Breast



½ lb Sweet Peppers



1 Tbsp Sambal Oelek



1 Tbsp Rice Vinegar



¼ cup Roasted Peanuts



1 cup Long Grain White Rice



2 cloves Garlic



¼ cup Sweet Chili Sauce



2 Tbsps Mayonnaise



15 oz Baby Bok Choy



2 Scallions



1 Tbsp Sesame Oil



¼ cup Cornstarch



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"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 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. 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.



3 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 the **coated chicken** in an even layer (discarding any excess cornstarch). 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.
- 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!

