

Ingredients



10 oz Boneless **Chicken Breast Pieces** or 20 oz for 4 servings



4 oz Mushrooms or ½ lb for 4 servings



2 Tbsps Black Bean



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



3 Tbsps Asian-Style Sautéed Aromatics or 1/3 cup for 4 servings



2 tsps Honey or 4 tsps for 4 servings



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



2 tsps Gochujang or 1 Tbsp for 4 servings



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol ^_{RUI}√⁴ blueapron.com/wine

Cook along on the app

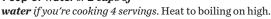
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the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



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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



- 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.

Prepare the ingredients & make the sauce

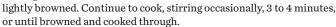
- Meanwhile, wash and dry the fresh produce.
- Cut the mushrooms into bitesized pieces.
- · Cut off and discard the root ends of the bok choy; roughly chop, separating the stems and leaves.
- In a bowl, whisk together the honey (kneading the packet before opening), black bean sauce, 1/4 cup of water or 1/3 cup of water if you're cooking 4 servings, and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.



recipe was designed for easier cleanupno extra prep bowls needed!

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 a drizzle of olive oil on medium-high until hot.
- · Add the seasoned chicken in an even laver. Cook, without stirring, 3 to 4 minutes, or until



• Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Start the stir-fry

- In the pan of reserved fond, heat the sautéed aromatics on medium-high until hot (be careful, as the liquid may splatter).
- \bullet Add the mushroom pieces in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.



- Add the chopped bok choy stems; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the sauce (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the sauce is slightly thickened.

5 Finish the stir-fry & serve your dish

- Add the cooked chicken and chopped bok choy leaves to the pan. Cook, stirring frequently, 30 seconds to 1 minute, or until combined and the bok choy leaves are wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.



• Serve the finished stir-fry over the cooked rice. Garnish with the sesame seeds. Enjoy!