

Gochujang Chicken Stir-Fry

with Bok Choy & Mushrooms

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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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 Sauce



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



3 Tbsps Asian-Style Sautéed Aromatics or ⅓ cup for 4 servings



2 tsps Honey or 4 tsps for 4 servings



10 oz Baby Bok Choy or 1 ¼ lbs for 4 servings



2 tsps Gochujang or 1 Tbsp for 4 servings



1 tsp Black & White Sesame Seeds



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COOK ALONG WITH



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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 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.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized 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**, **¼ cup of water** or **⅓ 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.



This recipe was designed for easier cleanup—no 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 layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- 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).
- 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!

