

Spicy Chicken Stir-Fry

with Bok Choy, Rice & Peanuts

2 SERVINGS

20-30 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



10 oz Boneless Chicken Breast Pieces 

SWAPPED FOR:



2 Skin-On Salmon Fillets 



2 tsp Honey



2 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



½ cup Long Grain White Rice



2 cloves Garlic



1 Tbsp Ketchup



3 Tbsps Roasted Peanuts



10 oz Baby Bok Choy



1 Lime



2 tsp Gochujang



¼ tsp Crushed Red Pepper Flakes



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

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*Ingredients may be replaced and quantities may vary.



"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 impurities). Drain thoroughly.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup 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 root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter the **lime**.
- Roughly chop the **peanuts**.
- In a bowl, combine the **ketchup**, **honey** (kneading the packet before opening), **soy glaze**, **1/4 cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



3 Start the stir-fry

- Meanwhile, 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 browned.



4 CUSTOMIZED STEP 3 If you chose Salmon

- Meanwhile, pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.*
- Transfer to a plate.

4 Finish the stir-fry & serve your dish

- To the pan of **browned chicken**, add the **chopped bok choy stems**, **chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Add the **chopped bok choy leaves** and **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the bok choy leaves are wilted and the chicken is coated and cooked through.
- Turn off the heat; stir in **the juice of 2 lime wedges**.
- Serve the **cooked rice** topped with the **finished stir-fry**. Garnish with the **chopped peanuts** and **sesame seeds**. Serve the **remaining lime wedges** on the side. Enjoy!



4 CUSTOMIZED STEP 4 If you chose Salmon

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped bok choy stems**, **chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Add the **chopped bok choy leaves** and **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the bok choy leaves are wilted and the sauce is slightly thickened.
- Turn off the heat; stir in **the juice of 2 lime wedges**.
- Serve the **cooked rice** topped with the **finished stir-fry** and **cooked fish**. Garnish with the **chopped peanuts** and **sesame seeds**. Serve the **remaining lime wedges** on the side. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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