

# Sweet & Spicy Chicken

with Vegetables & Rice

4 SERVINGS

25-35 MINS

 **Blue Apron**

[blueapron.com](https://blueapron.com)



## Ingredients\*

 22 oz Chicken Breast Strips

 ¾ lb Green Beans

 2 tsps Gochujang

 1 Tbsp Sesame Oil

 1 cup Long Grain White Rice

 2 Scallions

 ¼ cup Hoisin Sauce

 4 tsps Honey

 2 Bell Peppers

 3 Tbsps Asian-Style Sautéed Aromatics

 1 Tbsp Rice Vinegar



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://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.

\*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 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 any stem ends from the **green beans**; halve crosswise.
- Cut off and discard the stems of the **peppers**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the **hoisin sauce, sesame oil, vinegar, honey** (kneading the packet before opening), **2 tablespoons of warm water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



### 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, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 2 to 3 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



### 4 Finish & serve your dish

- In the pan of reserved fond, heat the **sautéed aromatics** on medium-high until hot (be careful, as the liquid may splatter).
- Add the **halved green beans, sliced peppers, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the sauce is slightly thickened.
- Turn off the heat; add the **cooked chicken** and stir until thoroughly coated and combined. Taste, then season with salt and pepper if desired.
- Serve the **finished chicken, vegetables, and sauce** over the **cooked rice**. Garnish with the **sliced green tops of the scallions**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

