

Sweet & Spicy Chicken

with Vegetables & Rice

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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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



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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 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!

