

Ingredients*

Customized ingredients



10 oz Boneless Chicken Breast Pieces 🔄



2 Boneless, Center-Cut Pork Chops 🔄



1 piece Ginger



1 Tbsp Rice Vinegar



1 Tbsp Togarashi Seasoning¹



½ cup Long Grain White Rice



1/2 lb Broccoli



1 oz Salted Butter



1 Tbsp Sesame Oil



1 Yellow Onion



2 cloves Garlic



1 Tbsp Sweet White Miso Paste



2 tsps Honey



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

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^{1.} Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- · Place an oven rack in the center of the oven; preheat to 450°F.
- Peel and roughly chop 2 cloves of garlic.
- Wash and dry the **broccoli**; cut off and discard the bottom
- 1/2 inch of the stem; cut the broccoli into small florets.
- Halve and peel the **onion**; cut into ½ inch-wide-wedges.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- In a bowl, whisk together the miso paste, vinegar, honey (kneading the packet before opening), and 1/4 cup of water. Taste, then season with salt and pepper if desired.

2 Cook & finish the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a small pot, heat a drizzle of olive oil on medium-high until hot.
- Add the rice and chopped garlic. Cook, stirring frequently, 30 seconds to 1 minute, or until lightly toasted.



- Add 1 cup of water (carefully, as the liquid may splatter) and a big pinch of salt. 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. Stir in the sesame oil. Cover to keep warm.

3 Roast the broccoli & onion

- Meanwhile, line a sheet pan with foil.
- Place the broccoli florets and onion wedges on the foil. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- · Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



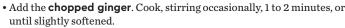
To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

ADDITIONAL STEP If you chose Pork

- Pat the **pork** 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 pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

4 Cook the chicken & serve your dish

- Pat the chicken dry with paper towels; season with salt and pepper.
- In a medium 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.



- Add the butter and sauce (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the chicken is coated and cooked through.
- Turn off the heat.
- Serve the finished rice topped with the cooked chicken (including any sauce from the pan) and roasted broccoli and onion. Garnish with the togarashi. Enjoy!

CUSTOMIZED STEP 4 If you chose Pork

- Add the **chopped ginger** to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the butter and sauce (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until combined and the butter is melted.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the finished rice topped with the sliced pork and roasted broccoli and onion. Top the pork with the finished sauce. Garnish with the togarashi. Enjoy!







