

# Miso-Ginger Chicken

with Sesame Rice & Roasted Broccoli

2 SERVINGS

⌚ 25-35 MINS


 **Blue Apron**  
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## Ingredients\*


Customized ingredients



10 oz Boneless Chicken Breast Pieces 

SWAPPED FOR:



2 Boneless, Center-Cut Pork Chops 



1 piece Ginger



1 Tbsp Rice Vinegar



1 Tbsp Togarashi Seasoning<sup>1</sup>



½ cup Long Grain White Rice



½ lb Broccoli



1 oz Salted Butter



1 Tbsp Sesame Oil



1 Yellow Onion



2 cloves Garlic



1 Tbsp Sweet White Miso Paste



2 tps Honey



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> 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."

## 1 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 1/2 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.



## 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 **chopped ginger**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- 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!



## 5 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!

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

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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.

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