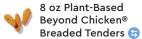


Ingredients*

Customized ingredients





























Cook along on the app

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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

- Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions on an angle, separating the white bottoms and hollow green tops.
- Cut off and discard the root ends of the bok choy; thinly slice crosswise.
- Roughly chop the **peanuts**.



CUSTOMIZED STEP 1 If you chose Beyond Chicken®

- Place an oven rack in the center of the oven; preheat to 450°F.
- Prepare the ingredients as directed in Step 1.

2 Cook the rice

- In a small pot, combine the rice, a big pinch of salt, and 3/4 cup of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 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.

Cook the bok choy

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the chopped garlic and sliced white bottoms of the scallions. Cook, stirring constantly, 1 to 2 minutes, or until slightly softened.



- Add the sliced bok choy; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Transfer to a bowl. Add the sweet chili sauce and vinegar; stir to combine. Cover with foil to keep warm.

4 Coat & cook the chicken

- · Wipe out the pan used to cook the bok choy.
- In a medium bowl (or large resealable bag), combine the tempura mix and half the togarashi. Stir (or shake) to combine.
- · Pat the chicken dry with paper towels; season with salt and pepper. Add to the tempura-togarashi mixture and toss (or shake) to coat.
- In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of tempura mixture sizzles immediately when added, add the **coated chicken** in an even layer (discarding any excess coating). 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.
- Transfer to a paper towel-lined plate; immediately season with salt and the remaining togarashi.

CUSTOMIZED STEP 4 If you chose Beyond Chicken®

- Line a sheet pan with foil.
- Place the tenders on the foil (you'll omit the tempura mix for Beyond Chicken®).
- Bake in the oven 7 to 9 minutes, flipping halfway through, or until lightly browned and cooked through.*
- Remove from the oven; immediately season with salt and half the togarashi.

5 Make the hoisin mayo & serve your dish

- · Meanwhile, in a bowl. combine the hoisin sauce and mayonnaise. Taste, then season with salt and pepper if desired.
- Serve the cooked chicken with the cooked rice and cooked bok choy. Garnish with the sliced green tops of the scallions and chopped peanuts. Serve the hoisin mayo on the side. Enjoy!



CUSTOMIZED STEP 5 If you chose Beyond Chicken®

- Make the hoisin mayo as directed in Step 5.
- Serve the baked tenders with the cooked rice and cooked bok choy. Garnish with the sliced green tops of the scallions, chopped peanuts, and remaining togarashi. Serve the hoisin mayo on the side. Enjoy!

*An instant-read thermometer should register 145°F for Beyond Chicken®





Produced in a facility that processes crustacean shellfish