

# Togarashi Popcorn Chicken

with Bok Choy

2 SERVINGS



20-30 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients

 10 oz Chicken Breast Strips 

SWAPPED FOR:

 8 oz Plant-Based Beyond Chicken® Breaded Tenders 

 3 Tbsps Sweet Chili Sauce

 2 Tbsps Mayonnaise


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

 ½ cup Sushi Rice

 2 cloves Garlic


 2 Tbsps Hoisin Sauce

 ¼ cup Tempura Mix

 10 oz Baby Bok Choy

 2 Scallions

 1 Tbsp Rice Vinegar

 3 Tbsps Roasted Peanuts



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

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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

- 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 **¾ 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.



## 3 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®.

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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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