

Ingredients*



10 oz Boneless Chicken Breast **Pieces**



½ cup Long Grain White Rice



2 cloves Garlic



10 oz Baby Bok Choy



2 Scallions



1 Tbsp Sesame Oil



1 Tbsp Rice Vinegar



3 Tbsps Sweet Chili Sauce



1 Tbsp Sambal Oelek



2 Tbsps Mayonnaise



1/4 cup Cornstarch



3 Tbsps Roasted Peanuts



c^{RISP} ∉ Serve with Blue Apron wine that has this symbol POPICY blueapron.com/wine

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Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 1 cup 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.
- · Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, 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.
- In a large bowl, whisk together the mayonnaise, sweet chili sauce, vinegar, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.



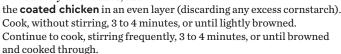
- In a large pan (nonstick, if you have one), heat the sesame oil on medium-high until hot.
- Add the chopped garlic, sliced white bottoms of the scallions, and sliced bok choy: season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

4 Coat, cook & dress the chicken

- Pat the chicken dry with paper towels; place in a bowl. Season with salt and pepper. Add the cornstarch; toss 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 cornstarch sizzles immediately when added, add



- Turn off the heat.
- To the bowl of sauce, carefully add the cooked chicken (discarding any excess oil from the pan); stir to coat. Taste, then season with salt and pepper if desired.

5 Finish the rice & serve your dish

- Add the cooked bok choy to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished rice topped with the dressed chicken. Garnish with the chopped peanuts and sliced green tops of the scallions. Enjoy!





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