



Chinese Glazed Roast Chicken











with Ginger-Peanut Rice and Spicy Sauce

SPECIAL 40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Spatchcock Chicken
-  Baby Bok Choy, chopped
-  Basmati Rice
-  Ginger
-  Honey
-  Soy Sauce
-  Edamame
-  Sweet Chili Sauce
-  Crispy Shallots
-  Peanuts, chopped

HELLO CHINESE ROAST CHICKEN

Succulent roast chicken lacquered in a glaze reminiscent of Chinese BBQ!

START HERE

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Cups, 9x13-Inch Baking Dish, Paper Towels, Silicone Brush, 2 Small Bowls, Measuring Spoons, Medium Pot, Grater, Aluminum Foil

Ingredients

	2 Person	4 Person
Spatchcock Chicken	½	1
Baby Bok Choy, chopped	227 g	454 g
Basmati Rice	¾ cup	1 ½ cup
Ginger	30 g	60 g
Honey	2 tsp	4 tsp
Soy Sauce	1 tbsp	2 tbsp
Edamame	113 g	227 g
Sweet Chili Sauce	¼ cup	½ cup
Crispy Shallots	28 g	28 g
Peanuts, chopped	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST CHICKEN

Stir **honey** with **half the soy sauce** in a small bowl. Pat **chicken** dry with paper towels, then place in a 9x13-inch baking dish. Season with **salt** and **pepper**. Brush with **honey mixture**, then drizzle with **½ tbsp oil** (dbl for 4 ppl). Roast in **middle** of the oven until golden-brown, 20 min. Cover with foil and continue roasting, until cooked through, 8-10 min (10-15 min for 4ppl).**



4. TOAST PEANUTS

Heat a large non-stick pan over medium heat. Add the **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



2. PREP & MIX SAUCE

Peel, then mince or grate **ginger**. Stir together **sweet chili sauce** and **remaining soy sauce** in another small bowl.



5. COOK VEGGIES

Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **bok choy**, **edamame** and **remaining ginger**. Cook, stirring together, until tender-crisp, 2-3 min. Season with **salt** and **pepper**. Remove pan from the heat. Cover to keep warm.



3. COOK RICE

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** (dbl for 4ppl), cover and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



6. FINISH AND SERVE

Carve **chicken**. Stir any **drippings** from roasting pan into the small bowl with **sauce**. Fluff **rice** with a fork. Stir in **half the peanuts**. Season with **salt**. Divide **rice**, **chicken** and **veggies** between plates. Drizzle over **spicy sauce**. Sprinkle with **remaining peanuts** and crispy **shallots**.

Dinner Solved!