



Hoisin Chicken Stir-Fry

with Ginger Veggies

Family Friendly

Spicy

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Bok Choy, chopped



Carrot, julienned



Garlic, cloves



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Ginger



Crispy Shallots



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

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

Bust out

Baking sheet, measuring spoons, silicone brush, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	250 g	500 g
Bok Choy, chopped	227 g	454 g
Carrot, julienned	113 g	226 g
Garlic, cloves	1	2
Jasmine Rice	¾ cup	1 ½ cups
Hoisin Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Ginger	30 g	60 g
Crispy Shallots	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.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Cook chicken

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. Transfer **chicken** to an unlined baking sheet. Brush **half the hoisin sauce** over tops of **chicken**. Bake in the **middle** of the oven until cooked through, 10-12 min.**

 **CUSTOM RECIPE**

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



Cook veggies

Heat the same pan (from step 1) over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots, bok choy** and **ginger**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.



Cook rice

While **chicken** bakes, add **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Finish stir-fry

Add **sweet chili sauce, garlic, remaining hoisin sauce** and **2 tbsp water** (dbl for 4 ppl) to the pan. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.



Prep

While **rice** cooks, peel, then mince or grate **garlic**. Peel, then grate **1 tbsp ginger** (dbl for 4 ppl).



Finish and serve

Thinly slice **chicken**. Fluff **rice** with a fork, then season with **salt** and stir to combine. Divide **rice** between bowls. Top with **veggie stir-fry** and **chicken**. Sprinkle **crispy shallots** over top.

Dinner Solved!