



Saucy Taiwanese Chicken Thighs with Bok Choy and Scallion Rice

Family 30 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!



- Chicken Thighs/Leg
- Rice Vinegar
- Soy Sauce
- Garlic
- Chili Flakes
- Basil
- Basmati Rice
- Shanghai Bok Choy
- Green Onions
- Cornstarch
- Sesame Oil

HELLO TAIWANESE CUISINE

This tasty cuisine combines an array of spices and sauces like soy, sesame oil and chilli flakes!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 2:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

Measuring spoons, medium pot, small bowl, measuring cups, whisk, large pot, paper towels, garlic press

Ingredients

| | 2 Person | 4 Person |
|--------------------|-----------|-----------|
| Chicken Thighs/Leg | 310 g *** | 620 g *** |
| Rice Vinegar | 2 tbsp | 4 tbsp |
| Soy Sauce | 2 tbsp | 4 tbsp |
| Garlic | 6 g | 12 g |
| Chili Flakes 🌶️ | 1 tsp | 1 tsp |
| Basil | 7 g | 14 g |
| Basmati Rice | ¾ cup | 1 ½ cup |
| Shanghai Bok Choy | 113 g | 227 g |
| Green Onions | 2 | 4 |
| Cornstarch | 1 tbsp | 2 tbsp |
| Sesame Oil | 1 tbsp | 2 tbsp |
| Sugar* | 2 tsp | 4 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

*** Minimum weight on chicken

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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Cook rice

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Prep

Cut the **bok choy** into 1-inch pieces. Thinly slice the **green onions**. Peel, then mince or grate the **garlic**. Whisk together the **vinegar**, **soy sauce**, **cornstarch**, **garlic**, **2 tsp sugar** (dbl for 4 ppl) and **¼ tsp chili flakes** in a small bowl. (**NOTE:** Reference Heat Guide) Pat the **chicken** dry with paper towels. Slice the **chicken** into ½-inch pieces. Season with **salt** and **pepper**.



Cook chicken

Heat a large pot over medium-high heat. When hot, add the **sesame oil**, then the **chicken**. Cook, flipping once, until cooked through, 3-4 min per side.**



Make sauce

Add the **sauce** from the small bowl and **bok choy** to the large pot with the **chicken**. Cook, stirring often, until **sauce** thickens slightly and **bok choy** has softened, 1-2 min. Remove the pot from the heat.



Finish and serve

Fluff the **rice** with a fork. Stir in the **green onions** and season with **salt**. Divide **rice** between plates. Top with the **saucy Taiwanese chicken**. Tear over the **basil**.

Dinner Solved!