



## Miso-Glazed Chicken Stir-Fry

with Leeks, Snow Peas & Jasmine Rice



20-30min



2 Servings

Miso is a Japanese paste made from fermented soybeans, mixed with salt and rice or barley—it adds a deep umami flavor to dishes. White miso, like its lighter color, has a shorter fermentation period, giving the savory paste a more mellow flavor than red or brown miso.



## What we send

- rice vinegar (use 2 Tbsp)
- white miso (use 2 Tbsp)<sup>1,6</sup>
- 12 oz boneless, skinless chicken breasts
- 1 oz fresh ginger
- 5 oz jasmine rice
- 4 oz snow peas
- 7 oz leek
- 3 oz baby spinach
- toasted sesame seeds<sup>11</sup>

## What you need

- neutral oil
- sugar
- kosher salt & ground pepper

## Tools

- small saucepan
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

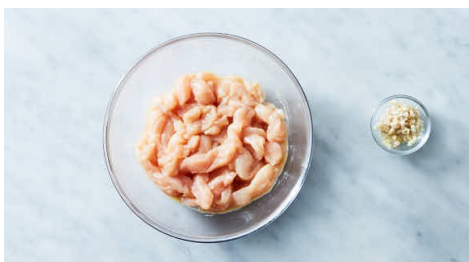
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 790kcal, Fat 31g, Carbs 76g, Proteins 48g



### 1. Marinate chicken

In a medium bowl, combine **1½ tablespoons each of rice vinegar and miso, 2 teaspoons oil, 1 teaspoon sugar, and a few grinds of pepper**. Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Slice chicken crosswise into ¼-inch thick strips. Add to bowl with **marinade**, turning to coat; set aside until step 5. Finely chop **1 tablespoon ginger**.



### 4. Stir-fry vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **leeks** and **a pinch each of salt and pepper**. Cook, stirring, until tender, about 4 minutes. Add **snow peas, remaining 1 teaspoon ginger, and 1 teaspoon oil** to skillet and cook until crisp-tender, about 2 minutes. Transfer to a heatproof bowl. Return skillet to stovetop.



### 2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium. Add **2 teaspoons of the ginger**, and cook, stirring, until fragrant, about 1 minute. Add **rice, 1¼ cups water, and ½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



### 5. Stir-fry chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken and marinade**, and cook, stirring occasionally, until chicken is browned in spots and cooked through, about 3 minutes.



### 3. Prep vegetables

Trim **snow peas**. Halve **leeks** lengthwise, then rinse under running water to remove any grit. Pat leeks dry, then cut crosswise into ½-inch half-moons.



### 6. Finish & serve

Add **spinach, leeks, snow peas, and 3 tablespoons water** to skillet. Cook, stirring, until spinach is wilted, about 2 minutes. Remove skillet from heat, then stir in **½ teaspoon each of rice vinegar and miso**. Season to taste with **salt and pepper**. Fluff **rice** with fork. Serve **chicken, vegetables, and any pan juices** over **rice**. Garnish with **sesame seeds**. Enjoy!