



Black Bean Caramel Chicken

with Rice Noodles & Chinese Broccoli

20-30min

2 Servings

Black bean-garlic sauce is commonly used in Chinese cooking. The thick, dark brown paste is made from fermented beans, garlic, and a variety of seasonings. Together, they create a rich, umami-packed sauce that adds a ton of flavor to whatever you pair it with. Here, that means boneless chicken breasts, rice noodles, and Chinese broccoli.

What we send

- garlic
- 1 oz fresh ginger
- 1 bunch scallions
- ½ lb Chinese broccoli
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz black bean sauce (use 2 Tbsp)^{1,6}
- 7 oz pkg stir-fry noodles
- 2 pkts Sriracha

What you need

- kosher salt & ground pepper
- neutral oil
- ¼ cup sugar

Tools

- large pot
- large 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 20g, Carbs 120g, Proteins 48g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Peel and finely chop **1 tablespoon ginger** (about half). Trim **scallions**, then thinly slice. Slice **Chinese broccoli** crosswise into 1-inch pieces. Coarsely chop **cilantro leaves and stems** together. Pat **chicken** dry, then cut into 1-inch pieces; season with **salt** and **pepper**.



2. Cook chicken & broccoli

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook, without stirring, until well browned on the bottom, about 3 minutes. Add **Chinese broccoli** and cook, stirring occasionally, until chicken is cooked through and broccoli is crisp-tender, 2-3 minutes more. Transfer to a plate. Wipe out skillet.



3. Cook aromatics

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped ginger, garlic, and scallions**. Cook, stirring, until fragrant, 1-2 minutes. Transfer to a bowl.



4. Make caramel sauce

In same skillet, stir to combine **¼ cup sugar** and **2 tablespoons water**. Cook over medium-high, without stirring, until sugar is melted. Continue to cook, swirling skillet occasionally, until sugar turns honey-colored, 2-5 minutes (watch closely). Add **¾ cup water** and **2 tablespoons black-bean garlic sauce**; swirl (don't stir) to combine (caramel may harden, but will melt over heat).



5. Finish sauce, cook noodle

Bring **sauce** to a simmer over medium-high, then return **scallion mixture** to skillet, swirling to combine. Continue to simmer until sauce is slightly thickened and glossy, about 3 minutes. Meanwhile, add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, 5-7 minutes. Drain noodles and rinse under warm water



6. Finish & serve

Add **noodles, chicken, and Chinese broccoli** to **caramel sauce**. Cook over high heat, tossing constantly to combine, until noodles absorb most of the sauce and chicken is heated through, about 3 minutes. Serve **noodles** topped with **cilantro** and a drizzle of **Sriracha**, if desired. Enjoy!