

# DINNERLY



## REBOOT Chinese BBQ Chicken with Rice & Pickled Cucumbers

 20-30min  2 Servings

We flipped the script on plain ole' bbq chicken by borrowing a few flavors from Chinese cuisine. Hoisin sauce, which is so dynamic and tasty it would make a grilled shoe taste good, is brushed onto juicy chicken thighs as they broil, so they get caramelized. Crunchy, garlicky cucumber pickles and rice are served alongside. Don't forget the nutty sesame seeds. We've got you covered!

#### WHAT WE SEND

- 5 oz jasmine rice
- 12 oz boneless, skinless chicken thighs
- 2 oz hoisin sauce <sup>1,6,11</sup>
- 1 oz rice vinegar
- 1 cucumber
- ¼ oz granulated garlic
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

#### WHAT YOU NEED

- coarse kosher salt
- sugar

#### TOOLS

- fine-mesh sieve
- rimmed baking sheet
- small saucepan

#### 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 488kcal, Fat 7g, Carbs 70g, Protein 31g



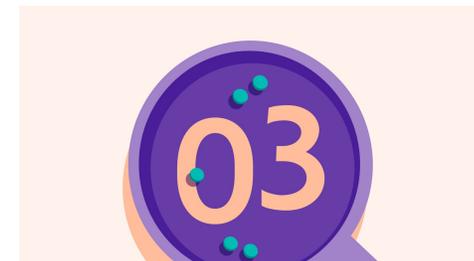
#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



#### 2. Prep chicken & make sauce

Preheat broiler with a rack in the center. Pat **chicken** dry and season all over with **¼ teaspoon salt**. In a small bowl, thin **hoisin sauce** with **1 tablespoon water**. Reserve **2 tablespoons of this sauce** for drizzling in step 5.



#### 3. Broil chicken

Place **chicken** on a rimmed baking sheet and broil on center rack, flipping halfway through, until chicken is golden-brown and cooked through, 8–10 minutes. Brush chicken on both sides with **hoisin sauce**, and broil again, about 2 minutes per side (watch closely as broilers vary).



#### 4. Make pickles

Meanwhile, while chicken broils, in a medium bowl combine **rice vinegar**, **2 tablespoons water**, **1 teaspoon salt** and **1½ teaspoons sugar**; whisk to dissolve sugar and salt. Trim stem ends from **cucumbers** then thinly slice on an angle. Add **¼ teaspoon granulated garlic** and cucumbers to pickling liquid and set aside to marinate.



#### 5. Finish & serve

Add **1 teaspoon pickling liquid** to reserved **hoisin sauce**. Fluff rice with a fork. Serve **chicken** with **rice** and **pickles** alongside. Drizzle with reserved **sauce** and sprinkle with **sesame seeds**. Enjoy!



#### 6. Lunch is served!

We doubt you'll have any leftover chicken, we envision dinner plates licked clean. But, in the event that you do, use it in a tasty grain bowl or kicked-up chicken salad sandwich the next day.