

MARLEY SPOON

martha stewart — & — MARLEY SPOON

REBOOT Glazed Sesame Chicken Thighs

with Miso-Butter Carrots and Spinach



30-40min



2 Servings

A simple glaze works wonders on chicken thighs, which are twice baked for a sweet and sticky finish, and then generously coated with sesame seeds for a trifecta of flavor, texture, and flair. Carrots and baby spinach are sautéed in a decadent miso-butter for a silky side, all served on top of jasmine rice. Cook, relax, and enjoy!

What we send

- 5 oz jasmine rice
- 12 oz boneless, skinless chicken thighs
- 1 pkt miso paste ⁶
- 1 oz rice vinegar
- 1 oz fresh ginger
- 2 carrots
- 3 oz baby spinach
- 2 oz hoisin sauce ^{1,6,11}
- ¼ oz toasted sesame seeds ¹¹

What you need

- coarse kosher salt
- freshly ground pepper
- unsalted butter ⁷
- sugar

Tools

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

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 727kcal, Fat 21g, Carbs 99g, Protein 41g



1. Cook rice

Preheat oven to 450°F with a rack in the upper third.

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan, add **1¼ cups water** and **a pinch of salt**, and bring to a boil. Cover, and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to use.



4. Cook carrots

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **carrots** and **a pinch of salt**; cook, stirring, 1 minute. Add **3 tablespoons water**. Cover and cook over medium until water is evaporated, and carrots are tender and just begin to brown, 5-6 minutes. Add **spinach** and toss until wilted. Add **miso-butter** and toss to combine. Cover and remove from heat.



2. Roast chicken

Lightly **oil** a rimmed baking sheet. Pat **chicken** dry, then season all over with **¾ teaspoon salt** and **several grinds pepper**. Add **chicken** to a rimmed baking sheet and roast until golden and cooked through, 15-20 minutes.



5. Glaze chicken

Remove **chicken** from oven and switch oven to broil.

In a small bowl, combine **hoisin sauce**, **ginger**, and **remaining rice vinegar**. Coat chicken in **half of the glaze**. Broil on top rack until glaze is bubbling and lightly caramelized, about 2 minutes (watch closely as broilers vary). Brush with **remaining glaze** and broil again until bubbling and caramelized, 1-2 minutes.



3. Prep ingredients

Meanwhile, in a small bowl, mash **1 tablespoon butter** and **2 teaspoons miso** (save rest for own use) together until smooth. Stir in **1½ teaspoons rice vinegar** and **1 teaspoon sugar**. Peel and grate or finely chop **ginger**. Peel **carrots** and cut into ¼-inch thick slices on an angle.



6. Finish chicken & serve

Transfer **chicken** to a large platter. Generously sprinkle **all of the sesame seeds** on chicken to coat. Add **¼ cup hot water** to baking sheet and use a metal spatula to scrape up any **glaze** stuck to the sheet. Pour **pan sauce** into a bowl and serve alongside **chicken** with **carrots**, **spinach**, and **rice**. Enjoy!