

martha stewart — & — MARLEY SPOON

REBOOT Sesame-Lime Roasted Chicken Thighs

with Sautéed Baby Bok Choy



30-40min



2 Servings

Sticky sweet honey, fresh ginger, citrusy lime, toasted sesame oil, scallions, and garlic come together to make these chicken thighs standout from the rest.

What we send

- garlic (use 2 large cloves)
- 1 oz fresh ginger
- 1 oz scallions
- ½ lb baby bok choy
- 2 limes
- 1 pkt honey
- ½ oz toasted sesame oil ¹¹
- 12 oz boneless, skinless chicken thighs
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- microplane or grater
- rimmed baking sheet
- skillet

Allergens

Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 74g, Carbs 12g, Protein 67g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Peel and finely grate **1 teaspoon garlic** and **½ teaspoon ginger**, keeping them separate. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **bok choy** in half lengthwise (cut into quarters if large), and rinse to remove any grit, if necessary.



4. Make dressing

In a small bowl, whisk together **1 tablespoon vinegar**, **2 tablespoons neutral oil**, **remaining garlic**, **a pinch of salt**, and **a few grinds pepper**.



2. Make sesame-lime glaze

Finely grate **2 teaspoons lime zest** and squeeze **2 tablespoons lime juice** into a medium bowl. Add **honey**, **ginger**, **sesame oil**, **scallion whites** and **light greens**, **½ teaspoon of the garlic**, **2 tablespoons neutral oil**, **½ teaspoon salt**, and **a few grinds pepper**; stir to combine. Reserve 1 tablespoon of the glaze in a small bowl for step 6.



5. Cook bok choy

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **bok choy** and cook until golden in spots, 1-2 minutes. Add **1½ tablespoons water**; cover and cook until water is evaporated and bok choy is tender, about 1 minute. Remove from heat and pour dressing into skillet, stirring to coat bok choy.



3. Bake chicken

Lightly **oil** a rimmed baking sheet. Place **chicken** on prepared baking sheet in a single layer. Rub **half of the glaze** all over chicken. Bake in upper third of oven until underside is browned, 5-7 minutes. Flip chicken and brush with remaining glaze. Bake until browned underneath and cooked through, about 10 minutes more.



6. Finish & serve

Serve **chicken** and **bok choy** with **reserved sesame-lime glaze** drizzled over top of chicken. Sprinkle with **sesame seeds** and **remaining scallions**. Enjoy!