

martha stewart — & — MARLEY SPOON

REBOOT Sticky Asian Chicken Thighs

with Broccoli & Scallion Rice



30-40min



2 Servings

Black bean-garlic sauce is commonly used in Chinese cooking. This thick dark paste is made from fermented black beans, garlic, and spices—the result is a rich, umami-packed sauce. For this dish, the black bean garlic sauce is mixed with lime juice and zest, scallions, and a touch of sugar to create a savory-sticky sweet glaze for chicken thighs that are finished with a sprinkle of chopped cashews.

What we send

- 5 oz jasmine rice
- 12 oz boneless, skinless chicken thighs
- 2 scallions
- 1 oz roasted, salted cashews

15

- 1 oz fresh ginger
- 1 lime
- ½ lb broccoli
- 2 oz black bean garlic sauce^{1,6}

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- saucepan
- rimmed baking sheet
- box grater or microplane
- skillet

Allergens

Wheat (1), Soy (6), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 36g, Carbs
94g, Protein 94g



1. Cook rice

Preheat oven to 450°F with rack in upper third. Rinse **rice** in a fine-mesh sieve under running water until water runs clear. Drain and transfer to a small saucepan. Add **1 ¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Let sit until step 5.



4. Make glaze

Meanwhile, in a small skillet, combine **lime zest and juice, black bean garlic sauce, ginger, scallion whites, ½ cup water**, and **3 tablespoons sugar** over medium-high. Bring a to boil. Cook, stirring occasionally, until reduced to ⅓ cup, 6-7 minutes.



2. Bake chicken

While **rice** cooks, pat **chicken** dry and place on a rimmed baking sheet, then toss with **a drizzle of oil** and **a few grinds of pepper**. Bake on upper oven rack until golden on bottom, 7-10 minutes.



5. Roast broccoli & chicken

Toss **broccoli** with **1 tablespoon oil** and season with **salt** and **pepper**. Flip **chicken**, then push to one side of baking sheet. Add broccoli to other side of the sheet. Roast on upper oven rack until chicken is cooked through, and broccoli is browned in spots and tender, about 10 minutes.



3. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Coarsely chop **cashews**. Finely grate **1 teaspoon ginger**. Finely grate **¾ teaspoon lime zest** and squeeze **1 tablespoon juice** into a small bowl. Cut **broccoli** into 1-inch florets.



6. Finish & serve

Reserve **1 tablespoon of the glaze** in a small bowl, brush **drumsticks** with remaining. Stir **half of the scallion greens** into the **rice**. Put **chicken, rice**, and **broccoli** on plates. Drizzle **reserved glaze** over **rice**. Sprinkle **cashews** and **remaining scallion greens** over **chicken** and **rice**. Enjoy!