

martha stewart — & — MARLEY SPOON

REBOOT Sticky Teriyaki Chicken Thighs

with Pickled Veggies & Rice Noodles



20-30min



2 Servings

What makes teriyaki so magical that everything it glazes turns to delicious gold? The four main components are soy sauce, sake or mirin, sugar, and ginger. In this recipe, it's lightly brushed on juicy chicken thighs, which are caramelized and served on top of a cold silky rice noodle salad. Fresh cilantro and scallions make for a perfect finish.

What we send

- 12 oz boneless, skinless chicken thighs
- 1 bag radishes
- ½ lb baby bok choy
- 7 oz pkg stir-fry noodles
- garlic (use 1 large clove)
- 1 oz fresh ginger (use half)
- 2 oz teriyaki sauce ^{1,6}
- 1 oz scallions

What you need

- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil, such as canola
- 1½ Tbsp sugar

Tools

- medium pot
- rimmed baking sheet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 38g, Carbs 102g, Protein 46g



1. Roast chicken

Preheat oven to 425°F with a rack in the center. Bring a medium pot of **salted water** to a boil. Pat **chicken** dry, place on a rimmed baking sheet, and season all over with **salt** and **pepper**. Roast chicken on center oven rack, until chicken is golden-brown and cooked through, about 20 minutes.



4. Make sauce

Peel and finely grate **½ teaspoon garlic** and **half of the ginger** into a small skillet. Stir in **teriyaki sauce**, **1½ tablespoons sugar**, and **1 teaspoon vinegar**. Bring to a simmer over medium-high, and cook, stirring, until sugar is dissolved, and sauce is slightly thickened and reduced to ½ cup, 1-2 minutes.



2. Prep ingredients

Meanwhile, thinly slice **3 radishes**, discarding ends, if necessary (save remaining radishes for own use). Halve **bok choy** lengthwise, rinse to remove any grit, then cut crosswise into ½-inch wide ribbons. In a large bowl, whisk to combine **2 tablespoons vinegar**, **¼ cup oil**, and a **generous pinch each salt, pepper, and sugar**. Stir in radishes and bok choy; set aside to marinate.



5. Glaze chicken

Switch oven to broil. Reserve **1 tablespoon sauce** for step 6; brush remaining sauce all over **chicken**. Return chicken to center oven rack and broil until glaze is slightly caramelized, about 3 minutes (watch closely, as broilers vary). Transfer chicken to a plate. Deglaze baking sheet with **1 tablespoon water**, using a spoon to scrape up any browned bits.



3. Boil noodles

Add **noodles** to boiling water, and cook, stirring, until tender, about 6 minutes. Drain and rinse under cold running water; shake off any excess water. Using kitchen shears, cut noodles in half directly in the colander. Add to bowl with **radishes and bok choy** and toss to coat.



6. Finish & serve

Trim **scallions**, then thinly slice. Add scallions to bowl with **noodles**; toss to coat. Season to taste with **salt** and **pepper**. Serve **drumsticks** alongside **rice noodle salad**, with **sauce** from baking sheet and **reserved sauce** drizzled over top. Enjoy!