

DINNERLY



Chinese BBQ Chicken Bowl with Crisp Salad & Hoisin Sauce



20-30min



2 Servings

Gone are the days when the sweet and savory flavors of succulent Chinese barbecue chicken require take-out. We coat tender ready-to-cook shredded chicken in a garlicky hoisin marinade, then crisp it up under the broiler for some textural bliss. Serve it over a bed of refreshing romaine and pickled veggies. We've got you covered!

WHAT WE SEND

- 1 carrot
- 1 oz scallions
- 1 romaine heart
- ½ lb pkg shredded chicken
- 2 oz hoisin sauce ^{1,2,3}

WHAT YOU NEED

- garlic
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- neutral oil

TOOLS

- rimmed baking sheet

ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

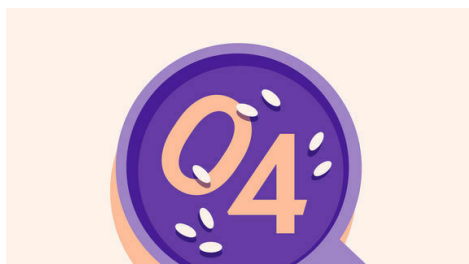
Calories 340kcal, Fat 15g, Carbs 28g, Protein 27g



1. Pickle carrots

Scrub and trim **carrot**, then use a vegetable peeler to shred into long ribbons. Finely chop **1 teaspoon garlic**.

In a large bowl, whisk to combine **1 tablespoon vinegar**, **2 teaspoons water**, and **a pinch each of salt and pepper**. Add **carrot ribbons** and **½ teaspoon of the chopped garlic**, tossing to coat; set aside to pickle until step 5, stirring occasionally.



4. Broil chicken

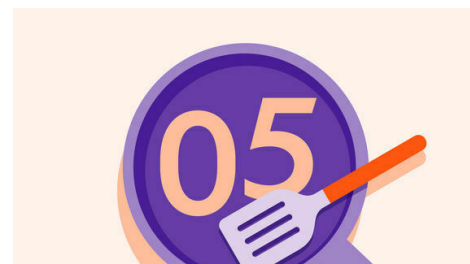
Transfer **chicken** to a rimmed baking sheet, spreading into an even layer. Broil on top oven rack until warmed through and crispy in spots, about 5 minutes (watch closely as broilers vary).



2. Prep scallions & lettuce

Preheat broiler with a rack in the top position.

Trim ends from **scallions**, then thinly slice. Halve **lettuce** lengthwise, then slice crosswise into 1-inch pieces; discard end.



5. Finish & serve

To bowl with **pickled carrots**, add **lettuce**, **half of the scallions**, and **2 tablespoons oil**; toss to combine. Season to taste with **salt** and **pepper**.

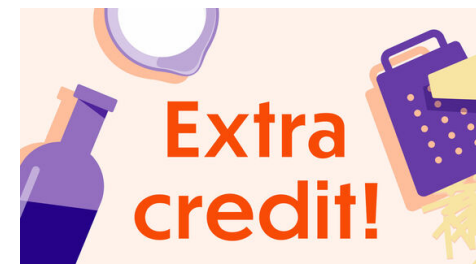
Serve **crisp salad** topped with **barbecue chicken**. Drizzle with **remaining hoisin sauce** and garnish with **remaining scallions**. Enjoy!



3. Prep chicken & sauce

In a medium bowl, use your fingers or 2 forks to break apart **shredded chicken** into bite-sized pieces. Add **remaining chopped garlic** and **2 tablespoons hoisin sauce**; stir gently to coat.

Transfer **remaining hoisin sauce** to a small bowl, then stir in **1 teaspoon water**; set aside until ready to serve.



6. Go-go gadget: Peeler

Take your relationship with the vegetable peeler to the next level. This underrated kitchen gadget can make the simplest recipes front page-worthy. Use your peeler to turn veggies like carrots, zucchini, and butternut squash into wide, thin strips. Use them for salads, pickles, sandwich toppers, or as a base for your favorite sauce!