



## Black Bean Caramel Chicken

with Rice Noodles & Broccoli



20-30min



2 Servings

Black bean-garlic sauce is commonly used in Chinese cooking. The thick, dark brown paste is made from fermented beans, garlic, and a variety of seasonings. Together, they create a rich, umami-packed sauce that adds a ton of flavor to whatever you pair it with. Here, that means boneless chicken breasts, rice noodles, and broccoli.



## What we send

- garlic
- 1 oz fresh ginger
- 3 oz scallions
- ½ lb broccoli
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 2 oz black bean sauce <sup>1,2</sup>
- 1 pkg rice noodles
- 2 pkts Sriracha

## What you need

- kosher salt & ground pepper
- neutral oil
- ¼ cup sugar

## Tools

- large pot
- large skillet

## Allergens

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

## Nutrition per serving

Calories 660kcal, Fat 18g, Carbs 100g, Protein 37g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Peel and finely chop **1 tablespoon ginger** (about half). Trim **scallions**, then thinly slice. Trim stem ends from **broccoli**, then cut crown into ½-inch florets. Coarsely chop **cilantro leaves and stems** together. Pat **chicken** dry; season with **salt** and **pepper**.



### 4. Make caramel sauce

In same skillet, combine **¼ cup sugar** and **2 tablespoons water**. Cook over medium-high, without stirring, until **sugar** is melted. Continue to cook, swirling skillet occasionally, until **sugar** turns honey-colored, 2-5 minutes (watch closely). Add **¾ cup water** and **2 tablespoons black-bean garlic sauce**; swirl (don't stir) to combine (caramel may harden, but will melt over heat).



### 2. Cook chicken & broccoli

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook, without stirring, until well browned on the bottom, about 3 minutes. Add **broccoli** and cook, stirring occasionally, until chicken is cooked through and broccoli is crisp-tender, 2-3 minutes more. Transfer to a plate. Wipe out skillet.



### 5. Finish sauce, cook noodle

Bring **sauce** to a simmer over medium-high, then return **scallion mixture** to skillet, swirling to combine. Continue to simmer until sauce is slightly thickened and glossy, about 3 minutes. Meanwhile, add **noodles** to **boiling water** and cook, stirring occasionally to prevent sticking, until just tender, 5-7 minutes. Drain noodles and rinse under **warm water**.



### 3. Cook aromatics

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped ginger, garlic**, and **scallions**. Cook, stirring, until fragrant, 1-2 minutes. Transfer to a bowl.



### 6. Finish & serve

Add **noodles, chicken**, and **broccoli** to **caramel sauce**. Cook over high heat, tossing constantly to combine, until noodles absorb most of the sauce and chicken is heated through, about 3 minutes. Serve **noodles** topped with **cilantro** and a **drizzle of Sriracha**, if desired. Enjoy!