



Hoisin-Glazed Chicken with Buttery Noodles

& Bok Choy



30-40min



2 Servings

Hoisin sauce is made up of soy beans, ketchup, maple syrup, red chiles, garlic, vinegar, and Chinese five spice. It truly is a chameleon of a condiment! In this recipe, it's lightly brushed onto thin chicken cutlets, which rest atop silky rice noodles coated in the most addictive sauce of butter and tamari. Sesame seeds are sprinkled on top for a nice finish.

What we send

- 2 scallions
- ½ lb baby bok choy
- 12 oz pkg boneless, skinless chicken breasts
- ½ oz toasted sesame oil ¹¹
- 5 oz pad Thai noodles
- 2 (½ oz) tamari soy sauce ⁶
- 2 oz hoisin sauce ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- butter ⁷
- neutral oil

Tools

- medium pot
- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 33g, Carbs 97g, Protein 48g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

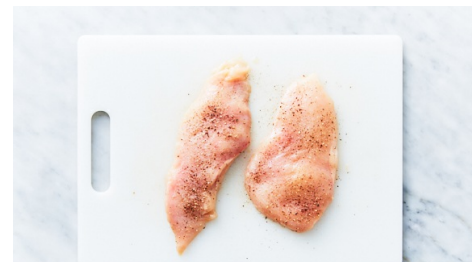
Trim **scallions** and thinly slice on an angle, keeping dark greens separate. Cut **bok choy** lengthwise into 1-inch wedges; rinse well to remove any grit.



4. Cook noodles

Return **water** in pot to a boil. Add **noodles** and cook, stirring, until tender, 4-7 minutes. Reserve **¼ cup cooking water**, then drain noodles and rinse with lukewarm water; return to pot.

Add **all of the tamari, scallion whites and light greens, ½ teaspoon sesame oil**, and **1 tablespoon butter**. Stir in **2 tablespoons of the cooking water**. Remove from heat.



2. Pound chicken

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound to an even ½-inch thickness. Rub with **1 teaspoon sesame oil** and season with **¼ teaspoon each of salt and pepper**. Set aside until step 5.



5. Cook bok choy & chicken

Meanwhile, heat **1 tablespoon neutral oil** in a medium skillet over medium-high until shimmering. Add **bok choy** and cook, turning once or twice, until browned in spots, 2-3 minutes. Transfer to a plate; cover to keep warm.

Add **1 tablespoon neutral oil** to skillet. Add **chicken** and cook until lightly browned and nearly cooked through, 2-3 minutes per side.



3. Blanch bok choy

Add **bok choy** to pot with boiling **salted water** and cook until just wilted, 1-2 minutes. Using a slotted spoon or tongs, transfer to a colander; shake out excess water and pat dry.



6. Make pan sauce & serve

In a small bowl, mix to combine **hoisin, remaining cooking water**, and **½ teaspoon sesame oil**. Add to skillet and cook over low heat, turning, until **chicken** is glazed, about 2 minutes.

Serve **chicken** with **pan sauce** over top and with **noodles** and **bok choy** alongside. Sprinkle with **sesame seeds** and **scallion dark greens**. Enjoy!