





## Hainan Chicken with Bok Choy and Ginger-Scallion-Chile Sauce

 30-40min  2 Servings

This dish, a quick take on the classic Chinese Hainan Chicken, is both soothing and invigorating. Chicken and bok choy are poached in a super-flavorful ginger-star anise broth, then served with fragrant jasmine rice and a zesty ginger-scallion-chile sauce. For a spicier sauce, use more jalapeño. The rich broth is served on the side to sip alongside. Cook, relax, and enjoy!

## What we send

- 1 pkt chicken broth concentrate
- 1 oz fresh ginger
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Chinese five spice
- ½ lb baby bok choy
- garlic
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 2 scallions
- 5 oz jasmine rice

## What you need

- coarse salt

## Tools

- small saucepan

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

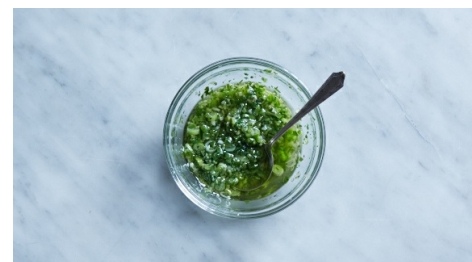
## Nutrition per serving

Calories 680kcal, Fat 17g, Carbs 80g, Protein 49g



### 1. Prep ingredients

Peel and thinly slice ½ of **ginger** (reserve rest for your own use). Finely chop ¼ of sliced ginger. Peel and finely chop **garlic**. Halve, seed, and finely chop ½ **jalapeño** (reserve rest for your own use). Pick **cilantro leaves** from stems and finely chop. Reserve **whole stems**. Trim ends from **scallions**. Thinly slice half and cut other half into 2-inch pieces.



### 2. Make sauce

Place **thinly sliced scallion** and **chopped cilantro** into a small heatproof bowl. Heat 3 tablespoons **oil** in a small saucepan over high. Add chopped **ginger, garlic,** and **jalapeño** and cook, stirring, just until fragrant, 30 seconds. Immediately pour into bowl with scallions and cilantro and season with ¼ teaspoon **salt**. Do not wipe out pot.



### 3. Make rice

In the same small pot, bring **rice**, 1½ cups **water**, and ¼ teaspoon **salt** to a boil. Cover and cook over low heat until tender and water is absorbed, about 17 minutes. Fluff rice and let sit, covered, until ready to serve.



### 4. Make broth

Meanwhile, in a medium pot, dissolve **chicken broth packets** in 2½ cups **water**. Add **sliced ginger, cilantro stems, star anise, large scallion pieces,** and ½ teaspoon **salt** and bring to a boil. Simmer over medium until flavors meld, 5 minutes.



### 5. Poach chicken

Add **chicken to broth** and simmer over medium heat until just cooked through, 18-20 minutes, turning half-way if not fully submerged. Transfer to a cutting board, cover loosely with foil, and let rest for a few minutes. Keep broth simmering. Using a slotted spoon, remove **star anise, ginger,** and **scallions**.



### 6. Cook bok choy

Cut **bok choy** in half lengthwise and rinse. Add to **broth** and cook until crisp-tender, 2-3 minutes, turning if not fully submerged. Transfer to a cutting board, trim ends and cut into 1-inch pieces on the diagonal. Slice **chicken**, add to plates along with **bok choy** and **rice**, and top with **ginger-scallion-chile sauce**. Serve with **broth** on the side. Enjoy!