

MARLEY SPOON



Caramel Chicken with Steamed Bok Choy

& Sushi Rice



30-40min



2 Servings

This meal is a riff on the Chinese takeout of our dreams—fresh and quick, but nuanced and flavorful. The secret is a brown sugar syrup infused with fresh ginger that gets combined with other heavy-hitters like tamari and rice vinegar. The end result is a caramel glaze that coats the chicken. There's sticky rice to soak up the sauce, and steamed bok choy for cool, clean flavor.

What we send

- 5 oz sushi rice
- garlic
- 1 oz fresh ginger
- 2 scallions
- ½ lb baby bok choy
- 10 oz pkg cubed chicken thighs
- ½ oz tamari soy sauce ⁶
- ½ oz fish sauce ⁴
- 2 oz dark brown sugar
- 1 oz rice vinegar
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- fine-mesh sieve
- small saucepan
- medium skillet
- microwave

Allergens

Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 15g, Carbs 90g, Protein 39g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, combine rice and **1¼ cups water**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17-20 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Peel and crush **2 large garlic cloves**. Thinly slice **ginger**. Cut **scallion whites** into 2-inch pieces; thinly slice **scallion greens**. Trim stem ends from **bok choy**, then halve lengthwise (quarter, if large) and rinse well under cold water to remove any grit.



3. Brown chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned all over, 4-6 minutes total. Add **scallion whites**, **garlic**, and **ginger** to skillet with chicken and cook, stirring until fragrant and browned, 1-2 minutes.



4. Make caramel sauce

Add **tamari**, **fish sauce**, **½ cup water**, **3 tablespoons brown sugar**, and **½ tablespoon rice vinegar** to skillet. Cook, stirring until brown sugar is dissolved. Lower heat to medium-low. Cover; simmer for 10 minutes. Uncover, increase heat to medium-high; simmer until **sauce** is thickened and syrupy and chicken is cooked through, 3-5 minutes. Remove **ginger slices and scallion whites**.



5. Steam bok choy

Place **bok choy** in a microwave-safe bowl. Cover and microwave on high until tender, 2-3 minutes.



6. Finish & serve

Fluff **rice** with a fork. Spoon **caramel chicken** over rice and serve with **steamed bok choy**. Top with **scallion greens** and **toasted sesame seeds**. Enjoy!