

# MARLEY SPOON



## Big Batch One Pot Hainanese Chicken & Rice

with Steamed Bok Choy



40-50min



2 Servings

Extra portions and one pot? Sign us up! Originating in Southern China, Hainanese chicken is a classic comfort dish of poached chicken and seasoned rice. The rice simmers with garlic, shallots, and ginger before topped with marinated chicken thighs and breasts. While the chicken and rice cook, we prepare a variety of sweet and savory condiments for extra flavor, and as for a veg: steamed bok choy! (2-p serves 4; 4-p serves 8)



## What we send

- 1 oz fresh ginger
- garlic
- 12 oz pkg boneless, skinless chicken breasts
- 12 oz pkg boneless, skinless chicken thighs
- ½ oz toasted sesame oil <sup>1</sup>
- 10 oz jasmine rice
- 1 shallot
- 5 scallions
- ½ lb baby bok choy
- 3 pkts chicken broth concentrate
- 2 (½ oz) chili garlic sauce
- 1.8 oz kecap manis <sup>2,3</sup>

## What you need

- kosher salt
- sugar
- neutral oil
- apple cider vinegar (or white wine vinegar)

## Tools

- microplane or grater
- fine-mesh sieve
- medium heavy pot with lid
- small skillet
- microwave

## 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 790kcal, Fat 29g, Carbs 80g, Protein 45g



### 1. Prep chicken & rice

Into a medium bowl, finely grate **1 teaspoon each of ginger and garlic**. Add **chicken breasts and thighs, 2 tablespoons salt, 1 tablespoon sugar, and 1 teaspoon sesame oil**; mix until chicken is evenly coated. Set aside while prepping ingredients, at least 15 minutes.

In a fine mesh sieve, rinse **rice** until water runs clear; drain well.



### 4. Cook chicken & rice

Rinse **chicken** to remove **salt and sugar**; pat dry. Place chicken in a single layer over **rice**; bring mixture to a boil over high heat. Cover and cook over low heat until chicken is cooked, rice is tender, and liquid is absorbed, about 20 minutes. Remove from heat and rest, covered, for 10 minutes.

In a small skillet, heat **¼ cup neutral oil** over high heat until smoking.



### 2. Prep ingredients

Finely chop **shallot**. Finely chop **1 teaspoon garlic**. Finely grate **1 tablespoon plus 1 teaspoon ginger**. Trim **scallions**, finely chop. Trim ends from **bok choy**, then halve lengthwise (quarter, if large). Rinse well under cold water to remove any grit; place in large microwave-safe bowl.

Combine **scallions, 1 tablespoon ginger, and ½ teaspoon salt** in a small heatproof bowl.



### 5. Make sauces

Pour **hot oil** over **ginger-scallion mixture** and stir; cool to room temperature. In 2nd small bowl, stir together **chili garlic sauce, 2 teaspoons sugar, 1 teaspoon each of broth concentrate and vinegar, and 2 tablespoons hot water**.

In a 3rd small bowl, stir together **kecap manis, remaining broth concentrate, 1 teaspoon sesame oil, and 2 tablespoons hot water**.



### 3. Begin rice

In a medium heavy pot, heat **2 tablespoons neutral oil** over medium. Add **shallots, garlic, and remaining ginger**. Cook, stirring frequently, until shallots are softened, 2-3 minutes. Add **rice** and cook, stirring frequently, until grains are translucent, about 1 minute.




Add **2 packets broth concentrate** and **2 cups water**.



### 6. Finish & serve

Microwave **bok choy**, covered, until crisp-tender, 2-4 minutes. Drain off excess water; season lightly with **salt**. Transfer **chicken** to a cutting board; brush with **remaining sesame oil**. Fluff **rice** with a fork.

Slice **chicken** and serve with **rice, bok choy, and sauces**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)  
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