

MARLEY SPOON



Fast! Taiwanese Chicken Rice

with Cucumbers & Bok Choy

 20-30min  2 Servings

A shortcut to happiness is a saucy chicken and rice dish, like this Taiwanese version packed with delicious comfort. The tender sushi rice is a given, but you'll be pleasantly surprised by a sauce of tamari, chicken broth concentrate, mirin, and sesame oil to coat the ready to heat chicken. Beautiful green bursts of bok choy and seasoned cucumbers bring clean, crisp flavor to complement every savory chicken and rice bite.

What we send

- 5 oz sushi rice
- 1 cucumber
- ½ lb baby bok choy
- ¼ oz fresh cilantro
- ½ lb pkg ready to heat chicken
- 2 (½ oz) fried onions ⁶
- ½ oz tamari soy sauce ⁶
- 1 pkt chicken broth concentrate
- 1 oz mirin ¹⁷
- ½ oz toasted sesame oil ¹¹

What you need

- sugar
- kosher salt

Tools

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

Allergens

Soy (6), Sesame (11), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 11g, Carbs 80g,
Protein 35g



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.



4. Cook bok choy

Arrange **bok choy** in a single layer on a paper towel-lined plate; cover with a layer of damp paper towels. Microwave until bright green and crisp-tender, 1-3 minutes (check every minute as microwaves vary). Season lightly with **salt**.



2. Prep ingredients

Peel **cucumber** if desired; thinly slice. In a fine mesh sieve set over a bowl, toss cucumbers with **2 teaspoons sugar** and **1 teaspoon salt**. Set aside until step 5.

Trim ends from **bok choy**, then quarter lengthwise (halve quarters lengthwise, if large). Rinse well under cold water to remove any grit. Finely chop **cilantro leaves and stems**. Tear **chicken** into bite-sized pieces.



5. Assemble bowls & finish

Add **chicken to sauce** and simmer on medium-low until just warmed through. Squeeze **cucumbers** to expel excess liquid; discard liquid. Fluff **rice** with a fork; divide between bowls.

Top **rice** with **chicken and sauce**. Garnish with **bok choy, cucumbers, reserved fried onions**, and **cilantro**. Enjoy!



3. Cook sauce

Set aside **1 tablespoon fried onions** for garnish.

To a medium skillet, add **tamari, broth concentrate, remaining fried onions, 1 tablespoon mirin, 1½ teaspoons each of sesame oil and sugar**, and **¾ cup water**. Bring to a boil over high heat, then simmer on medium until reduced by ⅓, 3-5 minutes.



6. Rate your plate!

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