



## Hoisin-Tamari Chicken & Rice Cakes

with Peanut Sauce & Scallions



20-30min



2 Servings

Chewy, tender rice cakes always send us swooning, especially when they're topped with umami-rich chicken glazed in hoisin and tamari. But the flavor doesn't stop there—there are 2 more sauces for drizzling right at the end. We double down on the hoisin-tamari flavors with a quick drizzle of that dynamic duo, then bring on the creaminess with a simple peanut sauce. For garnish, scallions, peanuts, sesame seeds, and cukes!

## What we send

- 1 cucumber
- 2 scallions
- 1 oz salted peanuts <sup>2</sup>
- 2 oz hoisin sauce <sup>1,3,4</sup>
- ½ oz tamari soy sauce <sup>4</sup>
- 1.15 oz peanut butter <sup>2</sup>
- 10 oz pkg ground chicken
- 7 oz rice cakes
- ¼ oz pkt toasted sesame seeds <sup>3</sup>

## What you need

- sugar
- neutral oil
- kosher salt & ground pepper

## Tools

- medium saucepan
- medium skillet

## Allergens

Wheat (1), Peanuts (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 720kcal, Fat 28g, Carbs 76g, Protein 45g



### 1. Prep ingredients

Bring a medium saucepan of **water** to boil.

Peel **cucumber**, if desired; halve crosswise. Cut half into 2-inch long matchsticks (save rest for own use).

Thinly slice **scallions**, keeping dark greens separate. Coarsely chop **peanuts**.



### 4. Cook rice cakes

Carefully peel apart **rice cakes** (use a knife to cut into individual pieces, if necessary). Add to saucepan with boiling water. Cook until tender, about 2 minutes. Drain and transfer immediately to serving bowls.



### 2. Make sauces

In a small bowl, combine **1½ teaspoons each of hoisin and tamari**; set aside for step 3. In another small bowl, combine **remaining hoisin and tamari** with **2 teaspoons water**. In a third bowl, whisk together **peanut butter, ¼ teaspoon sugar, and 2 tablespoons water**. Add more water, 1 teaspoon at a time, if needed until sauce is smooth and pourable.



### 5. Serve

Top **rice cakes** with **ground chicken**. Drizzle with **hoisin-tamari and peanut sauces**, then top with **scallion greens, cucumber, chopped peanuts, and sesame seeds**. Enjoy!



### 3. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook, breaking up into smaller pieces, until browned and cooked through, 5–6 minutes. Add **reserved hoisin and tamari** and cook until chicken is coated, 1 minute more. Season to taste with **salt and pepper**.



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