



Black Bean Caramel Chicken

with Rice Noodles & Chinese Broccoli



20-30min



2 Servings

Black bean-garlic sauce is commonly used in Chinese cooking. The thick, dark brown paste is made from fermented beans, garlic, and a variety of seasonings. Together, they create a rich, umami-packed sauce that adds a ton of flavor to whatever you pair it with. Here, that means boneless chicken breasts, rice noodles, and Chinese broccoli.

What we send

- garlic (use 2 large cloves)
- 1 oz fresh ginger
- 1 bunch scallions
- ½ lb Chinese broccoli
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz black bean sauce (use 2 Tbsp) ^{1,6}
- 7 oz pkg stir-fry noodles
- 2 pkts Sriracha

What you need

- kosher salt & ground pepper
- neutral oil
- ¼ cup sugar

Tools

- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 23g, Carbs 111g, Proteins 47g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **2 teaspoons garlic**. Peel and finely chop **1 tablespoon ginger**. Trim **scallions**, then thinly slice. Slice **Chinese broccoli** crosswise into 1-inch pieces. Coarsely chop **cilantro leaves and stems** together. Pat **chicken** dry, then cut into 1-inch pieces; season with **salt** and **pepper**.



4. Make caramel sauce

In same skillet, stir to combine **¼ cup sugar** and **2 tablespoons water**. Cook, without stirring, over medium-high until sugar is melted. Continue to cook, swirling the skillet, until sugar becomes honey-colored, 2-5 minutes (watch closely). Add **2 tablespoons black-bean garlic sauce** and **¾ cup water**; swirl (don't stir) to combine (caramel may harden, but will melt over heat).



2. Cook chicken & broccoli

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook, without stirring, until well browned on one side, about 3 minutes. Add **Chinese broccoli** and cook, stirring chicken and broccoli occasionally, until chicken is cooked through and broccoli is crisp-tender, 2-3 minutes more. Transfer to a plate. Wipe out skillet.



3. Cook aromatics

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **chopped garlic and ginger**, and **sliced scallions**. Cook, stirring, until fragrant, 1-2 minutes. Transfer to a bowl.



5. Simmer sauce

Bring **sauce** to a simmer, then add **garlic, scallion, and ginger mixture** to skillet. Continue to simmer until sauce is slightly thickened and glossy, about 3 minutes more. Meanwhile, add **noodles** to boiling water, cook, stirring occasionally to prevent sticking, until just tender, 6-8 minutes. Drain noodles and rinse under warm water



6. Finish & serve

Add **noodles, chicken, and Chinese broccoli** to **caramel sauce**. Cook over high heat, tossing constantly to combine, until noodles have absorbed most of the sauce and chicken is heated through, about 3 minutes. Serve **noodles** topped with **cilantro** and a drizzle of **Sriracha**, if desired. Enjoy!