

# DINNERLY



## One-Pot Hoisin Chicken & Rice:

Double the Servings. Same Price.



50min



2 Servings

We're not HOISIN around with dinner plans tonight. We take quick-cooking, juicy chicken thighs that are pre-cut for optimal time saving. Then, combine it with fragrant garlic, scallions, sukiyaki sauce, and sweet peas in one pot. You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2-person plan makes 4 servings; 4-person plan makes 8 servings.)



## WHAT WE SEND

- garlic
- 1 oz scallions
- 1 pkt teriyaki sauce <sup>1,6</sup>
- 1 pkt hoisin sauce <sup>1,6,11</sup>
- 10 oz pkg cubed chicken thighs
- 2 (5 oz) pkgs jasmine rice
- 5 oz peas

## WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- neutral oil

## TOOLS

- large (12") skillet

## ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 460kcal, Fat 9g, Carbs 73g, Protein 21g



### 1. Prep ingredients

Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice. In a small bowl, combine **teriyaki**, **half of the hoisin**, and **2 tablespoons vinegar**; season to taste with **salt** and **pepper**. Set aside sauce until step 3. In a medium bowl, combine **chicken**, **remaining hoisin sauce** and a **generous pinch each of salt and pepper**; toss to coat chicken.



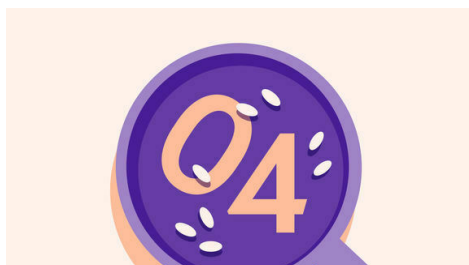
### 2. Brown chicken

Heat **2 tablespoon oil** in a large skillet over medium-high. Add **chicken** (careful, as oil may splatter) and cook, stirring once or twice, until browned all over, 5–7 minutes (chicken will not be fully cooked). Using a slotted spoon, transfer chicken to a plate.



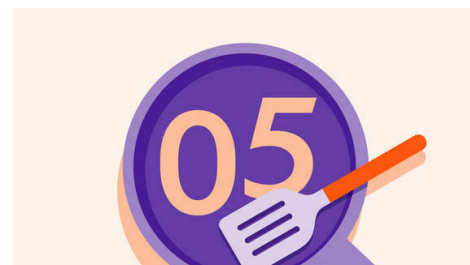
### 3. Toast rice

To same skillet, add **rice**, **chopped garlic** and **half of the scallions**. Cook over medium-high heat, stirring, until rice is toasted, 1–2 minutes. Stir in **teriyaki-hoisin sauce**, **2¾ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, scraping up any browned bits from bottom of skillet, then top with **chicken**.



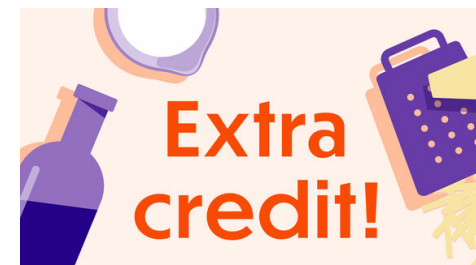
### 4. Cook rice

Cover skillet, reduce heat to medium-low, and cook until **rice** is almost tender, about 17 minutes. Scatter **peas** over rice and season with **salt**. Cover and continue to cook until rice is tender, liquid is evaporated, **chicken** is cooked through, and peas are warmed, 2–4 minutes.



### 5. Finish & serve

Remove skillet from heat and allow to sit 5 minutes to steam **rice**, then fluff with a fork. Season to taste with **salt** and **pepper**. Serve **hoisin chicken and rice** topped with **remaining scallions**. Enjoy!



### 6. Pro tip: Stovetop rice

If you don't have a lid for your skillet, you can cover tightly with aluminum foil. Resist the temptation to peak—this will release steam, change cook time, and affect water absorption rate. Taste your rice for doneness! If rice isn't done and skillet is dry, add **¼ cup water** and simmer, covered, 2–3 minutes. If rice is done, but water still remains, uncover skillet and cook off water, 2–3 minutes.