

DINNERLY



Chinese Barbecue CHICKEN Bowl with Crisp Salad & Hoisin Sauce



20-30min



2 Servings

Gone are the days when the sweet and savory flavors of succulent Chinese barbecue chicken require take-out. We coat tender ready-to-cook shredded chicken in a garlicky-hoisin marinade, then crisp it up under the broiler for some textural bliss. Serve it over a bed of refreshing romaine and pickled veggies. We've got you covered!

WHAT WE SEND

- 1 carrot
- garlic
- 1 oz scallions
- 1 romaine heart
- ½ lb shredded chicken
- 1 pkt hoisin sauce ^{1,6,11}

WHAT YOU NEED

- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- neutral oil

TOOLS

- vegetable peeler
- rimmed baking sheet

ALLERGENS

Wheat (1), 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 330kcal, Fat 15g, Carbs 27g, Proteins 27g



1. Pickle carrots

Scrub and trim **carrot**, then use a vegetable peeler to shred into long ribbons. Finely chop **1 teaspoon garlic**. In large bowl, whisk to combine **1 tablespoon vinegar**, **2 teaspoons water**, and **a pinch each of salt and pepper**. Transfer carrot ribbons and **½ teaspoon of the chopped garlic** to pickling liquid, tossing to coat; set aside until step 5.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim **scallions**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch pieces; discard end.



3. Prep chicken & sauce

In a medium bowl, break apart **shredded chicken** into bite-sized pieces. Add **remaining chopped garlic** and **2 tablespoons hoisin sauce**, stirring gently to coat chicken. Transfer **remaining hoisin sauce** to a small bowl, then stir in **1 teaspoon water**; set aside until ready to serve.



4. Broil chicken

Transfer **chicken** to a rimmed baking sheet, spreading into an even layer. Broil on top oven rack until crispy in parts and heated through, about 5 minutes (watch closely as broilers vary).



5. Finish & serve

Add **romaine**, **half of the scallions**, and **2 tablespoons oil** to bowl with **pickled carrots**; toss to combine. Season to taste with **salt** and **pepper**. Serve **salad** topped with **barbecue chicken**, then drizzle with **remaining hoisin sauce**. Garnish with **remaining scallions**. Enjoy!



6. Go-go gadget: Peeler

Take your relationship with the vegetable peeler to the next level. This underrated kitchen gadget can make the simplest recipes front page-worthy. Use your peeler to turn veggies like carrots, zucchini, and butternut squash into wide, thin strips. Use them for salads, pickles, sandwich toppers, or as a base for your favorite sauce!