



Miso-Glazed Chicken Stir-Fry

with Leeks, Snow Peas & Jasmine Rice



20-30min



2 Servings

Miso is a Japanese paste made from fermented soybeans, mixed with salt and rice or barley—it adds a deep umami flavor to dishes. Here we use our white miso sauce as a savory coating for a quick chicken stir-fry complete with leeks with crisp snow peas. It's served over fragrant jasmine rice and topped with toasted sesame seeds for a flavorful bite that rivals take-out.

What we send

- 1 oz rice vinegar
- 1.8 oz white miso (use 2 Tbsp) ^{1,4,6}
- 12 oz boneless, skinless chicken breasts
- 1 oz fresh ginger
- 5 oz jasmine rice
- 4 oz snow peas
- 7 oz leek
- 3 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

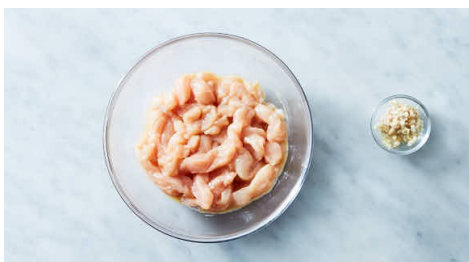
- small saucepan
- medium skillet

Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 27g, Carbs 88g, Proteins 50g



1. Marinate chicken

In a medium bowl, combine **1½ tablespoons each of rice vinegar and miso sauce, 2 teaspoons oil, 1 teaspoon sugar, and a few grinds of pepper**. Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Slice chicken crosswise into ¼-inch thick strips. Add to bowl with **marinade**, turning to coat; set aside until step 5. Finely chop **1 tablespoon peeled ginger**.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **leeks** and **a pinch each of salt and pepper**. Cook, stirring, until tender, about 4 minutes. Add **snow peas, remaining chopped ginger, and 1 teaspoon oil**. Cook, stirring, until crisp-tender, about 2 minutes. Transfer to a heatproof bowl. Return skillet to stovetop.



2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium. Add **2 teaspoons of the chopped ginger**; cook, stirring, until fragrant, about 1 minute. Add **rice, 1¼ cups water, and ½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



5. Stir-fry chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken and marinade**; cook, stirring occasionally, until chicken is browned in spots and cooked through, about 3 minutes.



3. Prep vegetables




Trim **snow peas**. Halve **leeks** lengthwise, then rinse under running water to remove any grit. Pat leeks dry, then cut crosswise into ½-inch half moons.



6. Finish & serve

Add **spinach, leeks, snow peas, and 3 tablespoons water** to skillet with **chicken**. Cook, stirring, until spinach is wilted, about 2 minutes. Remove from heat; stir in **½ teaspoon each of rice vinegar and miso**. Season to taste with **salt and pepper**. Fluff **rice** with fork. Serve **chicken, vegetables and any pan juices** over **rice**. Garnish with **sesame seeds**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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