



## 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 <sup>1,4,6</sup>
- ½ lb pkg chicken breast strips
- 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 <sup>11</sup>

## What you need

- neutral oil
- sugar
- kosher salt & ground pepper

## Tools

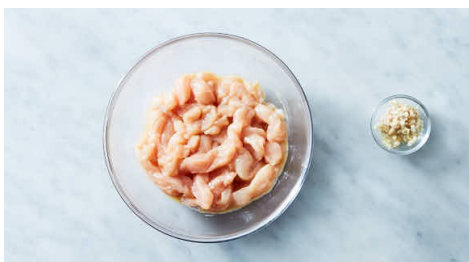
- small saucepan
- medium skillet

## 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 720kcal, Fat 28g, Carbs 88g, Proteins 37g



### 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. Add chicken to bowl with **marinade** and turn to coat. Set chicken aside to marinate until step 5. Finely chop **1 tablespoon peeled ginger**.



### 4. Stir-fry veggies

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 veggies are crisp-tender, about 2 minutes. Transfer to a 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. Cover and cook over low heat 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 veggies

Trim ends from **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 a fork. Serve **chicken, veggies and any pan juices** over **rice**. Garnish with **sesame seeds**. Enjoy!