



Hoisin Chicken Cutlets

with Buttery Rice Noodles & Bok Choy



30-40min



2 Servings

Hoisin sauce is made up of soy beans, ketchup, maple syrup, red chiles, garlic, vinegar, and Chinese five spice. It truly is a chameleon of a condiment! In this recipe, it's lightly brushed onto thin chicken cutlets, which rest atop silky rice noodles coated in the most addictive sauce of butter and tamari. Sesame seeds are sprinkled on top for a nice finish.

What we send

- 1 oz scallions
- ½ lb baby bok choy
- 12 oz boneless, skinless chicken breasts
- ½ oz toasted sesame oil ²
- 7 oz stir-fry rice noodles (use ⅔)
- 2 (½ oz) tamari in fish-shaped pods ³
- 2 oz hoisin sauce ^{2,3,4}
- toasted sesame seeds ²

What you need

- kosher salt & pot pepper
- butter ¹
- neutral oil

Tools

- medium pot
- meat mallet (or heavy skillet)
- colander
- medium skillet

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 33g, Carbs 97g, Protein 48g



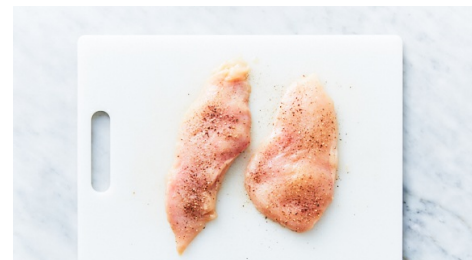
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Reserve 2 tablespoons scallion dark greens in a small bowl for step 6. Cut **bok choy** lengthwise into 1-inch wedges; rinse well to remove any grit.



4. Cook noodles

Add ⅔ of the **noodles** to pot (save rest for own use). Cook, stirring, until tender, 4-7 minutes. Reserve ¼ cup **cooking water**, then drain noodles and rinse with lukewarm water; return to pot. Add **all of the tamari**, **1 tablespoon butter**, **½ teaspoon sesame oil**, and **scallion light greens and whites**. Stir in **2 tablespoons of the cooking water**. Remove from heat.



2. Pound chicken

Pat **chicken** dry and, using a meat mallet or heavy skillet, pound to an even ½-inch thickness. Rub with **1 teaspoon of the sesame oil** and season with **¼ teaspoon each salt and pepper**. Set aside until step 5.



5. Cook chicken

Meanwhile, heat **1 tablespoon neutral oil** in a medium skillet over medium-high until shimmering. Add **bok choy** and cook, turning once or twice, until browned in spots, 2-3 minutes. Transfer to a platter; cover to keep warm. Add **1 tablespoon oil** to skillet. Add **chicken** and cook, turning once, until lightly browned and nearly cooked through, 2-3 minutes per side.



3. Blanch bok choy

Add **bok choy** to boiling water and cook until just wilted, 1-2 minutes. Using a slotted spoon or tongs, transfer to a colander to drain. Shake out excess water from bok choy and pat dry. Return water in pot to a boil.



6. Finish & serve

Mix **hoisin** with **½ teaspoon of the sesame oil** and **remaining noodle cooking water** and add to skillet. Cook over low heat, turning, until **chicken** is glazed with sauce, about 2 minutes. Serve **noodles** with **chicken** and **bok choy**. Drizzle **pan sauce** over **chicken**. Sprinkle all with **sesame seeds** and **reserved scallion dark greens**. Enjoy!