

MARLEY SPOON



BBQ Chicken and Chive Dumplings

with Ramen Broth



40-50min



2 Portions

Inspired by our California Dreaming competition to win a trip to Sonoma County, we bring you this taste of Cali's creative fusion cuisine. Partly Japanese with its umami-rich shiitake broth; partly Chinese with its roasted honey-glazed chicken; and partly Jewish with its matzo ball-style dumplings, this bowl combines some of the world's best comfort foods.



What we send

- five spice
- baby spinach leaves
- chicken stock powder
- free-range chicken thigh fillet
- baking powder
- 2 garlic cloves, ginger and chives
- carrot
- sesame oil ¹¹
- dried shiitake mushrooms ¹⁷

What you'll require

- butter ⁷
- Australian honey
- plain flour ¹
- sea salt and pepper
- soy sauce ⁶
- vegetable oil
- water

Utensils

- baking paper
- large saucepan
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 635.0kcal, Fat 39.0g, Proteins 38.9g, Carbs 30.8g



1. Prepare ingredients

Preheat the oven to 200C. Line an oven tray with baking paper. Finely chop or crush the **garlic**. Peel the **ginger**, then finely grate. Peel the **carrot**, then halve lengthwise and thinly slice. Finely chop half the length of the **chives**, then cut the remainder into 3cm lengths.



4. Cook dumplings

Heat **sesame oil** and **half the vegetable oil** in a large saucepan over medium-high heat. Stir-fry **remaining garlic and ginger** for 30 secs or until fragrant. Add **remaining soy**. Cook for a further 20 secs. Add **shiitake stock, shiitake** and **carrot**. Bring to the boil. Add **dumplings**, reduce heat to low and cook for 8-10 mins until cooked and almost doubled in size.



2. Marinate chicken

Combine **stock, shiitake** and **boiling water** (see staples list) in a heatproof jug. Cover and stand for 10 mins or until shiitake has softened. Meanwhile, combine **honey** and **half each of the five spice, soy, garlic and ginger** in a bowl. Trim **chicken** and coat in the marinade. Remove shiitake stalks and thinly slice mushroom caps. Reserve shiitake stock.



5. Cook chicken

Meanwhile, heat the **remaining vegetable oil** in a medium frypan over medium heat. Add the **chicken** and cook for 2 mins each side or until browned. Transfer to the lined tray and roast for 8-10 mins until cooked through. Set aside to rest for 5 mins.



3. Make dumplings

Combine **flour, half the baking powder** and **finely chopped chives** in a bowl. Grate in **butter** and season with **salt and pepper**. Rub the **butter** into **flour mixture** until it resembles coarse breadcrumbs. Using a fork, stir in **cold water** (see staples list) until incorporated. Knead for 1 min or until smooth. Roll into a 1.5cm thick log, then cut into 1.5cm pieces.



6. Get ready to serve

Meanwhile, add the **spinach** to the dumpling soup and stir for 30 secs or until wilted. Divide the soup and dumplings among bowls. Thinly slice the **chicken**. Top the soup with the chicken and scatter over the **remaining chives** to serve.