





Hainan Chicken with Bok Choy and Ginger-Scallion-Chile Sauce

 30-40min  2 Servings

This dish, a quick take on the classic Chinese Hainan Chicken, is both soothing and invigorating. Chicken and bok choy are poached in a super-flavorful ginger-star anise broth, then served with fragrant jasmine rice and a zesty ginger-scallion-chile sauce. For a spicier sauce, use more jalapeño. The rich broth is served on the side to sip alongside. Cook, relax, and enjoy!

What we send

- packets chicken broth concentrate
- fresh ginger
- boneless, skinless chicken breasts
- star anise
- baby bok choy
- large clove garlic
- jalapeno
- fresh cilantro
- scallions
- jasmine rice

What you need

- coarse salt

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680.0kcal, Fat 17.1g, Proteins 48.8g, Carbs 80.0g



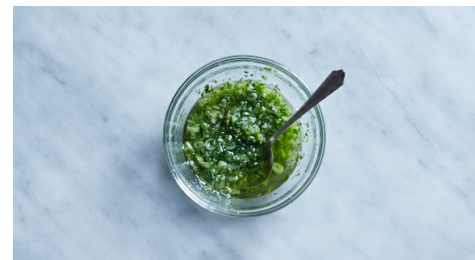
1. Prep ingredients

Peel and thinly slice $\frac{1}{2}$ of **ginger** (reserve rest for your own use). Finely chop $\frac{1}{4}$ of sliced ginger. Peel and finely chop **garlic**. Halve, seed, and finely chop $\frac{1}{2}$ **jalapeño** (reserve rest for your own use). Pick **cilantro leaves** from stems and finely chop. Reserve **whole stems**. Trim ends from **scallions**. Thinly slice half and cut other half into 2-inch pieces.



4. Make broth

Meanwhile, in a medium pot, dissolve **chicken broth packets** in $2\frac{1}{2}$ cups **water**. Add **sliced ginger, cilantro stems, star anise, large scallion pieces**, and $\frac{1}{2}$ teaspoon **salt** and bring to a boil. Simmer over medium until flavors meld, 5 minutes.



2. Make sauce

Place **thinly sliced scallion** and **chopped cilantro** into a small heatproof bowl. Heat 3 tablespoons **oil** in a small saucepan over high. Add chopped **ginger, garlic,** and **jalapeño** and cook, stirring, just until fragrant, 30 seconds. Immediately pour into bowl with scallions and cilantro and season with $\frac{1}{4}$ teaspoon **salt**. Do not wipe out pot.



5. Poach chicken

Add **chicken** to **broth** and simmer over medium heat until just cooked through, 18-20 minutes, turning half-way if not fully submerged. Transfer to a cutting board, cover loosely with foil, and let rest for a few minutes. Keep broth simmering. Using a slotted spoon, remove **star anise, ginger,** and **scallions**.



3. Make rice

In the same small pot, bring **rice**, $1\frac{1}{2}$ cups **water**, and $\frac{1}{4}$ teaspoon **salt** to a boil. Cover and cook over low heat until tender and water is absorbed, about 17 minutes. Fluff rice and let sit, covered, until ready to serve.



6. Cook bok choy

Cut **bok choy** in half lengthwise and rinse. Add to **broth** and cook until crisp-tender, 2-3 minutes, turning if not fully submerged. Transfer to a cutting board, trim ends and cut into 1-inch pieces on the diagonal. Slice **chicken**, add to plates along with **bok choy** and **rice**, and top with **ginger-scallion-chile sauce**. Serve with **broth** on the side. Enjoy!