

SKU1071 web 4f19893a22380d91d249ec62d2cf45d9

Hoisin Chicken Cutlets

with Buttery Rice Noodles & Bok Choy



30-40min



2 Servings

Hoisin sauce contains 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 on thin chicken cutlets, which rest atop silky rice noodles coated in the most addictive sauce of butter and tamari. Sesame seeds make for a perfect finish.

What we send

- baby bok choy
- scallions
- toasted sesame oil ¹¹
- stir-fry rice noodles
- toasted sesame seeds ¹¹
- boneless, skinless chicken breasts

What you need

- butter ⁷
- kosher salt & ground pepper

Tools

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

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

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 26g, Carbs 96g, Proteins 44g



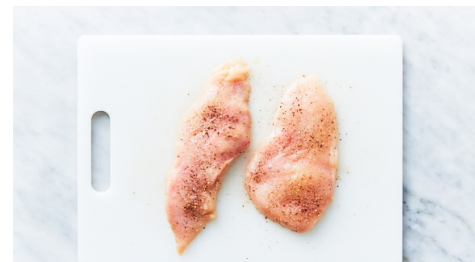
1. Prep ingredients

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 serving. Cut **bok choy** lengthwise into 1-inch wedges, and rinse well to remove any grit.



4. Cook noodles

Add $\frac{2}{3}$ of the **noodles** to pot. Cook, stirring, until tender, 6-7 minutes. Reserve $\frac{1}{4}$ **cup cooking water**, then drain noodles and rinse with lukewarm water; return to pot. Add **all of the tamari**, **1 tablespoon butter**, $\frac{1}{2}$ **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 $\frac{1}{2}$ -inch thickness. Rub with **1 teaspoon of the sesame oil** and season with $\frac{1}{4}$ **teaspoon each salt and pepper**. Let sit until step 5.



5. Cook chicken

Meanwhile, heat **1 tablespoon 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 wilted, 1-2 minutes. Using a slotted spoon, 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 $\frac{1}{2}$ **teaspoon of the sesame oil** and **remaining noodle cooking water** and add to skillet. Cook over low heat, turning **chicken** until glazed with sauce, about 2 minutes. Serve **noodles** with **chicken** and **bok choy**. Drizzle **hoisin sauce** over **chicken**. Sprinkle all with **sesame seeds** and **reserved scallion greens**. Enjoy!