



## Hoisin-Glazed Chicken

with Rice Noodles, Cucumbers & Mint

 30-40min  4 Servings

Hoisin sauce is a sweet and savory sauce scented with warm spices. It is a commonly used ingredient in Chinese cuisine, in a variety of applications—from glazing meats, to sauces and stir-fries, this luscious sauce perfectly coats ingredients and adds a deep umami flavor.

## What we send

- fresh mint
- scallions
- cucumber
- fresh ginger
- stir-fry rice noodle
- boneless, skinless chicken breasts
- lime
- hoisin <sup>1,6,11</sup>
- snow pea

## What you need

- kosher salt & ground pepper
- white wine vinegar <sup>17</sup>

## Tools

- colander
- pot
- skillet
- microplane or grater

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

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 810kcal, Fat 27g, Carbs 102g, Proteins 43g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **1½ tablespoons ginger**. Trim ends from **scallions**, then thinly slice. Finely grate **½ teaspoon lime zest**, then squeeze **1 tablespoon lime juice**. Cut any remaining lime into wedges. Stack **snow peas**, then halve lengthwise. Halve **cucumber** lengthwise (peel if desired), then cut into thin half-moons.



### 4. Cook snow peas

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **snow peas** and **a pinch of salt**. Cook, stirring occasionally, until bright green and browned in spots, 2-3 minutes. Transfer to a bowl and cover to keep warm.



### 2. Make vinaigrette

Heat **¼ cup oil** in a large skillet over medium. Add **chopped ginger** and cook, stirring occasionally, until fragrant, 2-3 minutes. Scrape ginger and oil into a large heatproof bowl. Add **lime juice**, **lime zest**, **half of the scallions**, and **4 teaspoons vinegar**. Season with **1 teaspoon salt** and **a few grinds pepper**. Reserve skillet for step 4.



### 5. Cook chicken

Pat **chicken** dry, then season with **1 teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in same skillet. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Spoon **hoisin sauce** over top, then carefully add **½ cup water** to skillet. Reduce heat to medium. Cook, turning chicken occasionally, until liquid is syrupy, 2-3 minutes.



### 3. Cook noodles

Add **rice noodles** to boiling water. Cook, stirring, until al dente, about 7 minutes. Drain noodles, rinse under warm water, then drain well. Use scissors to cut noodles in half in colander. Add noodles and **cucumbers** to the large bowl with **vinaigrette**, and stir to coat.



### 6. Finish & serve

Pick **mint leaves** from stems, discarding stems. Thinly slice mint leaves. Add half of the mint to the large bowl with **noodles** and toss to combine. Season to taste with **salt** and **pepper**. Thinly slice **chicken** crosswise. Serve **noodles** with **chicken and sauce** and **snow peas** alongside. Garnish with **remaining mint and scallions** and **any lime wedges** on the side. Enjoy!