



Stir-Fried Chicken Thighs

with Veggies & Black Bean Sauce



20-30min



2 Servings

You may have come across black bean sauce at your favorite Chinese restaurant. It's a rich, umami-packed sauce that adds a ton of flavor to all kinds of dishes. Here it gives a super savory makeover to juicy boneless, skinless chicken thighs, crisp-tender broccolini, and red bell peppers. The cashews on top add a great nutty crunch.

What we send

- boneless, skinless chicken thighs
- jasmine rice
- black bean garlic sauce ^{1,6}
- broccolini
- red bell pepper
- garlic
- fresh ginger
- roasted, salted cashews ¹⁵
- fresh cilantro

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- nonstick skillet
- saucepan

Allergens

Wheat (1), Soy (6), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

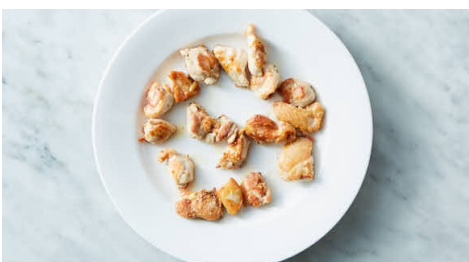
Nutrition per serving

Calories 700kcal, Fat 27g, Carbs 80g,
Proteins 37g



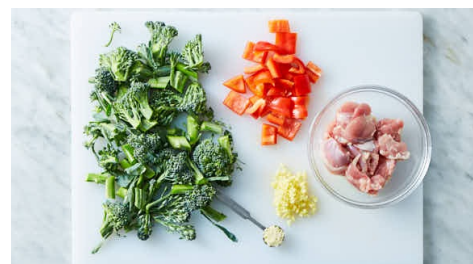
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, combine rice, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat, and cover to keep warm.



4. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over high. Season **chicken** lightly with **salt** and **pepper**. Add chicken in a single layer and cook, without stirring, until well browned, about 3 minutes. Flip, then continue to cook until just cooked through, 2-3 minutes more. Transfer chicken to a plate.



2. Prep ingredients

While rice cooks, cut **broccolini** crosswise into 1-inch pieces. Halve **pepper**, remove and discard stem and seeds; cut into 1-inch pieces. Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Pat **chicken** dry and cut into 1-inch pieces, if necessary.



5. Cook veggies

Add **1 tablespoon oil**, **broccolini**, and **red pepper**, to same skillet. Cook over high, stirring occasionally, until vegetables are crisp-tender, 4-5 minutes. Add **ginger** and **garlic**; cook, stirring, 1 minute. Stir **sauce**, then add to skillet along with **chicken**. Cook, stirring, until chicken is heated through and sauce is thickened slightly, about 1 minute more.



3. Make sauce

In a liquid measuring cup, combine **⅓ cup water**, **black bean sauce**, **2 teaspoons vinegar**, and **1½ tablespoons sugar**. Stir to combine.



6. Finish & serve

Roughly chop **cilantro leaves and stems** together. Roughly chop **cashews**. Fluff **rice** and scoop onto plates. Serve **chicken and veggies** on top of **rice**, sprinkled with **cilantro** and **cashews**. Enjoy!