



## Stir-Fried Chicken Thighs

with Veggies & Black Bean Sauce



20-30min



4 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

- fresh cilantro
- fresh ginger
- garlic
- black bean garlic sauce <sup>1,6</sup>
- red bell pepper
- jasmine rice
- roasted, salted cashews <sup>15</sup>
- 1 lb pkg boneless, skinless chicken thighs
- ½ lb broccoli

## 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.

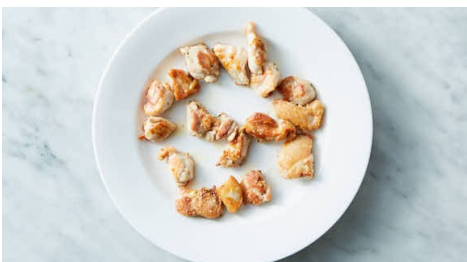
## Nutrition per serving

Calories 630kcal, Fat 17g, Carbs 78g,  
Proteins 36g



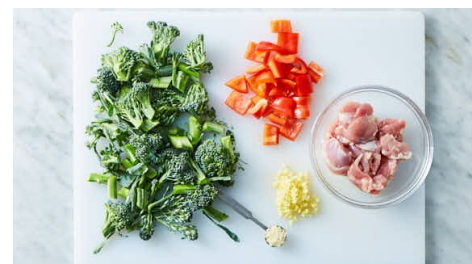
### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a medium saucepan, combine rice, **2 cups water**, and **1 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 4 minutes. Flip, then continue to cook until just cooked through, 3-4 minutes more. Transfer chicken to a plate.



### 2. Prep ingredients

While rice cooks, cut **broccolini** crosswise into 1-inch pieces. Halve **peppers**, remove and discard stems and seeds; cut into 1-inch pieces. Peel and finely chop **2 teaspoons garlic**. Peel and finely chop **ginger**. 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 **½ cup water**, **black bean sauce**, **4 teaspoons vinegar**, and **3 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)     **#marthaandmarleyspoon**