

# **INGREDIENTS**

2 PERSON | 4 PERSON



3⁄4 Cup | 1½ Cups



White Rice



10 oz | 20 oz Diced Chicken Thighs

Bok Choy and Napa

Cabbage



Miso Sauce Concentrates Contains: Soy



Scallions



Mini Cucumber

5 tsp | 10 tsp Rice Wine Vinegar

Carrots

2 TBSP | 4 TBSP

Soy Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

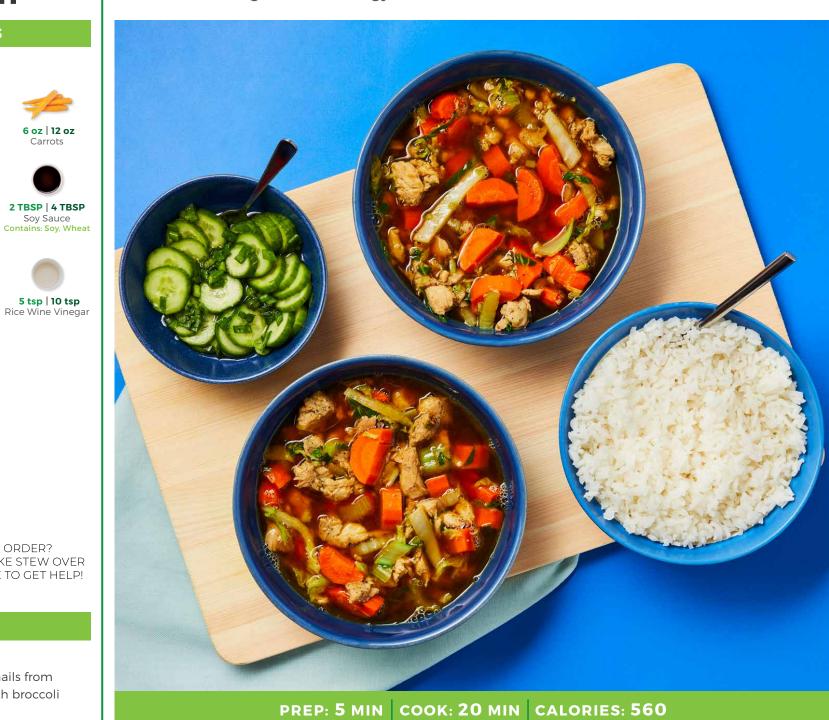
# **HELLO**

## вок сноу

This leafy green vegetable hails from the brassica family, along with broccoli and cabbage.

# **CHICKEN & BOK CHOY MISO SOUP**

with Chicken Thighs, Rice & Tangy Cucumber Salad





#### **RICE AND SHINE**

Fluffing rice right before serving is an essential step! A fork helps each grain keep its texture, yielding lighter results.

### **BUST OUT**

- Small pot
- Medium pot
- Peeler
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)

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#### 1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- · Keep covered off heat until ready to serve.



#### **2 START PREP & START SOUP**

- · Wash and dry produce.
- While rice cooks, trim, peel, and halve carrots lengthwise; cut crosswise into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens.
- Open package of **chicken\*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add chicken, carrots, scallion whites, and a pinch of salt; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.



#### **3 FINISH SOUP**

- Stir in bok choy and napa cabbage, miso sauce concentrates, soy sauce, and 2 cups water (4 cups for 4 servings). Bring to a boil, then cover and reduce to a low simmer. Cook until veggies are tender, 4-6 minutes.
- Taste and season with salt and pepper if desired.



### **4 FINISH PREP**

· Meanwhile, trim and thinly slice cucumber into rounds.



• In a medium bowl, combine cucumber, scallion greens, vinegar, 1/2 tsp sugar, and 1/2 tsp salt (1 tsp sugar and 1 tsp salt for 4 servings).



- Fluff rice with a fork: divide between small serving bowls.
- Ladle **miso soup** into separate soup bowls. Serve soup and rice with cucumber salad on the side.