



Glazed Teriyaki Chicken

with Bok Choy and Coconut Rice

PRONTO 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Shanghai Bok Choy



Garlic



Ginger



Coconut Milk



Basmati Rice



Soy Sauce



Honey



Cornstarch



Cashews, chopped

HELLO TERIYAKI

The sweet and savoury combination of soy sauce, honey, ginger and garlic makes a delicious glaze

START HERE

Before starting, wash and dry all produce.

Peel ginger using a spoon's edge — you'll be able to manoeuvre around the knobby bits more easily! Separate bok choy leaves then plunge into cool water to easily rinse away any grit.

Bust Out

Garlic Press, Grater, Measuring Cups, Measuring Spoons, Medium Pot, Paper Towels, Small Bowl, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Shanghai Bok Choy	227 g	454 g
Garlic	6 g	12 g
Ginger	30 g	30 g
Coconut Milk	165 ml	165 ml
Basmati Rice	¾ cup	1 ½ cup
Soy Sauce	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Cashews, chopped	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Separate **bok choy leaves** and **stems**, then cut into 1-inch pieces. Peel, then finely grate **1 tsp ginger** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels, then cut lengthwise into 1/2-inch slices. Season with **salt** and **pepper**.



4. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Cook, stirring often, until golden and cooked through, 4-5 min.** (**TIP:** Don't overcrowd the pan, cook chicken in two batches, if needed, using 1 tbsp oil per batch!) Remove pan from the heat. Transfer **chicken** to a plate and cover to keep warm.



2. COOK COCONUT RICE

Combine **coconut milk** and **1 cup water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium-low and add **rice**. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. ASSEMBLE STIR-FRY

When **chicken** is done, using the same pan, add **bok choy stems**. Cook, stirring often, until tender-crisp, 1-2 min. Add **teriyaki sauce** and **bok choy leaves**. Cook, stirring often, until sauce is slightly thickened, 2-3 min.



3. MAKE TERIYAKI SAUCE

While **rice** cooks, combine **soy sauce**, **ginger**, **garlic**, **cornstarch**, **honey** and **¼ cup water** (dbl for 4 ppl) in a small bowl. Set aside.



6. FINISH AND SERVE

Fluff **rice** with a fork and season with **salt**. Divide **rice** and between plates. Top with **chicken**. Spoon **teriyaki sauce** and **bok choy** over **chicken**. Sprinkle over **cashews**.

Dinner Solved!