



# Spicy Chinese Style Lemon Chicken

with Chili-Garlic Bok Choy

**PRONTO** 30 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 Thighs/Leg
- Lemon
- Cornstarch
- Green Onions
- Garlic Salt
- Chicken Broth Concentrate
- Jasmine Rice
- Black Sesame Seeds
- Sriracha
- Sesame Oil
- Shanghai Bok Choy
- Chili Garlic Sauce

**HELLO CORNSTARCH**

Create a restaurant-worthy crust with a dusting in cornstarch!

## START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Bust Out

Large Non-Stick Pan, Measuring Cups, Paper Towels, Microplane/Zester, Whisk, Medium Bowl, Medium Pot, Parchment Paper, Large Bowl, Baking Sheet, Measuring Spoons

### Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	340 g	680 g
Lemon	1	2
Cornstarch	2 tbsp	4 tbsp
Green Onions	2	4
Garlic Salt	1 ½ tsp	3 tsp
Chicken Broth Concentrate	1	2
Jasmine Rice	¾ cup	1 ½ cup
Black Sesame Seeds	1 tbsp	2 tbsp
Sriracha	2 tsp	4 tsp
Sesame Oil	1 tbsp	2 tbsp
Shanghai Bok Choy	227 g	454 g
Chili Garlic Sauce	1 tbsp	2 tbsp
Sugar*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

### 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 & COOK RICE

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Meanwhile, thinly slice the **green onion**. Cut the **bok choy** into ½-inch pieces. Zest, then juice the **lemon**. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



### 4. MAKE SAUCE

Whisk together the **lemon zest**, **lemon juice**, **sesame seeds**, **sriracha**, **sesame oil**, **chicken broth concentrate**, **1 tbsp sugar** and **¼ cup water** (dbl both for 4ppl) in a medium bowl. Set aside.



### 2. PREP CHICKEN

Pat the **chicken** dry with paper towels. Cut the **chicken** into ¼-inch pieces. Add the **chicken**, **garlic salt**, **cornstarch** and **½ tsp pepper** (dbl for 4ppl) to a large bowl. Toss to coat.



### 5. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken**. Cook, stirring occasionally, until cooked through, 4-5 min.\*\* Add the **lemon sauce** to the pan. Cook, stirring often, until the **sauce** thickens slightly, 2-3 min.



### 3. ROAST BOK CHOY

Toss the **bok choy** and **chili garlic sauce** with **1 tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven until the bok choy is tender-crisp, 8-9 min.



### 6. FINISH AND SERVE

Fluff the **rice** with a fork. Stir in **half the green onions**. Season with **salt**. Divide the **rice** between plates. Top with the **chilli garlic bok choy** and **lemon chicken**. Sprinkle over the **remaining green onions**.

## Dinner Solved!