

Title: Bryan's Buttermilk Biscuits

Chef: Bryan

Ingredients

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|--|--|
| <input type="checkbox"/> 325g all-purpose flour (plus extra for hands & surface) | <input type="checkbox"/> 1 Tbsp baking powder |
| <input type="checkbox"/> 1/2 tsp baking soda | <input type="checkbox"/> Pinch of salt |
| <input type="checkbox"/> 1 stick unsalted butter, frozen | <input type="checkbox"/> 1 cup cold buttermilk (+ a little more if needed) |
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Steps

1. Preheat oven to 425°F (218°C).
 2. Shred the frozen butter on a box grater (large shreds).
 3. Dust a workspace lightly with flour.
 4. Pour buttermilk into a separate container so the jug stays clean.
 5. Mix flour, baking powder, baking soda, and salt.
 6. Set out cast iron pan and biscuit cutter beside workspace.
 7. Work butter into the dry mix with fingers until it resembles coarse crumbs.
 8. Make a well; add 1 cup buttermilk.
 9. Mix gently—start with a spoon, finish with hands; add a splash more buttermilk if dough is dry.
 10. Turn dough out; form a rectangle. Fold in half, flatten, fold again—repeat several times.
 11. Cut biscuits; rework scraps to cut a few more.
 12. Arrange biscuits in cast iron so they lightly touch.
 13. Bake 20–30 minutes, depending on biscuit size.
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Notes

A process honed with time.

Time: about 45 minutes if you know what you're doing.

Title: Carrot Risotto With Chile Crisp

Chef: Mark

Ingredients

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| <input type="checkbox"/> 2¼ lb carrots, peeled | <input type="checkbox"/> 2 Tbsp chile crisp (+ more for serving) |
| <input type="checkbox"/> Kosher salt | <input type="checkbox"/> 5 cups chicken or vegetable stock |
| <input type="checkbox"/> 4 Tbsp unsalted butter | <input type="checkbox"/> 1 large shallot, minced (or onion) |
| <input type="checkbox"/> 3 garlic cloves, finely chopped | <input type="checkbox"/> ½ tsp ground coriander |
| <input type="checkbox"/> ½ cup dry white wine | <input type="checkbox"/> 1½ cups arborio rice (10 oz) |
| <input type="checkbox"/> 2½ oz finely grated Parmesan (about 1¼ cups packed) | <input type="checkbox"/> Black pepper |
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Steps

1. Heat oven to 400°F.
2. Prep carrots: shred ¾ lb and set aside; slice remaining carrots on a sharp diagonal about ¼-inch thick.
3. Toss sliced carrots with 2 Tbsp chile crisp; season generously with salt and pepper.
4. Bake carrots until tender, about 15 minutes, stirring halfway through.
5. Add stock to a lidded saucepan and warm over low heat.
6. In a medium saucepan, melt 2 Tbsp butter over medium-high heat.
7. Add shredded carrots, shallot, garlic, and coriander; season with salt and pepper and cook until fragrant, about 2 minutes.
8. Add wine and cook until mostly evaporated, about 3 minutes.
9. Stir in rice, reduce heat to medium, and cook, stirring, about 2 minutes.
10. Add 1 cup warm stock and cook, stirring frequently, until almost absorbed (about 3 minutes).
11. Repeat adding stock 4 more times, stirring until absorbed each time.
12. When rice is tender and creamy, stir in Parmesan and remaining 2 Tbsp butter until silky and well combined.
13. Season risotto to taste with salt and pepper.
14. Divide among bowls and top with roasted carrots.
15. Serve with additional chile crisp drizzled on top.

Title: Chicken Enchiladas

Chef: Ken

Ingredients

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|---|---|
| <input type="checkbox"/> 1 1/2–2 lb chicken, shredded | <input type="checkbox"/> 1 Tbsp butter |
| <input type="checkbox"/> 1 can Rotel (drained) | <input type="checkbox"/> 1 (8 oz) pkg cream cheese, cubed |
| <input type="checkbox"/> 8 flour tortillas (8") | <input type="checkbox"/> 2 cups Monterey Jack cheese, shredded |
| <input type="checkbox"/> 1 pint whipping cream | <input type="checkbox"/> Seasonings: 1/2 tsp paprika, salt, pepper, onion powder, garlic powder |
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Steps

1. Season chicken with paprika, salt, pepper, onion powder, and garlic powder.
 2. Cook chicken in a pan until golden brown.
 3. Transfer chicken to a 350°F oven for 25 minutes.
 4. Shred cooked chicken in a mixer.
 5. Melt butter in a large skillet over medium heat.
 6. Add drained Rotel; sauté 1 minute.
 7. Stir in cream cheese and shredded chicken; cook until cream cheese melts and mixture is combined.
 8. Spoon 2–3 Tbsp of filling into each tortilla; roll tightly.
 9. Place tortillas seam-side down into a greased 9×13 casserole dish.
 10. Top with Monterey Jack cheese.
 11. Drizzle whipping cream evenly over the top.
 12. Cover with foil; bake 30 minutes at 350°F.
 13. Remove foil and bake an additional 15 minutes, until golden brown.
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Notes

Title: Chile Verde Pork

Chef: Ken

Ingredients

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|--|---|
| <input type="checkbox"/> 3 lbs pork loin or shoulder, trimmed & cut into 1" pieces | <input type="checkbox"/> Salt & freshly ground black pepper |
| <input type="checkbox"/> 2 T. oil (vegetable or canola) | <input type="checkbox"/> 1 large yellow onion, chopped |
| <input type="checkbox"/> 3 cloves garlic, minced | <input type="checkbox"/> 1/2 T. ground cumin |
| <input type="checkbox"/> 1/2 T. dried oregano | <input type="checkbox"/> 2 cups low-sodium chicken broth |
| <input type="checkbox"/> 4 fresh poblano chiles, seeded & sliced in half | <input type="checkbox"/> 2 fresh jalapeños, seeded & halved |
| <input type="checkbox"/> 1.5 lbs tomatillos, husks removed | <input type="checkbox"/> 1/2 cup cilantro, coarsely chopped |
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Steps

1. Season pork pieces with salt and pepper on all sides.
 2. Heat a large stock pot over high heat; add oil. Sear pork until browned on all sides.
 3. Remove pork; add more oil to pot if needed.
 4. Add onion and sauté until tender; add garlic and cook 30 seconds.
 5. Stir in cumin and oregano; return pork to pot and add chicken broth.
 6. Reduce heat to medium-low; simmer 2–4 hours.
 7. Meanwhile, make the sauce.
 8. Preheat oven to high broil; move rack to second-from-top position.
 9. Lightly spray a jelly roll pan; wash peppers and tomatillos.
 10. Slice tomatillos and peppers in half; remove seeds & white veins for lower heat (do not seed tomatillos).
 11. Broil cut-side down 7–10 minutes until browned.
 12. Place peppers in a plastic bag; steam 5 minutes; peel skins off.
 13. Add peppers, tomatillos, and cilantro to blender; purée.
 14. Add purée to pork; cook 30–45 additional minutes.
 15. Serve with tortillas, rice, and beans.
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Notes

Title: Emeril's Chocolate Cream Pie

Chef: Ken

Ingredients

<input type="checkbox"/> 1 cup + 2 T. sugar	<input type="checkbox"/> 3/4 c. heavy cream + 1 3/4 c. heavy cream
<input type="checkbox"/> 3/4 c. buttermilk	<input type="checkbox"/> 3 1/2 T. cornstarch
<input type="checkbox"/> Pinch of salt	<input type="checkbox"/> 4 oz semisweet chocolate, finely chopped
<input type="checkbox"/> 4 egg yolks	<input type="checkbox"/> 1 T. butter
<input type="checkbox"/> 3/4 t. vanilla extract	<input type="checkbox"/> 3 T. confectioners' sugar

Steps

1. In a small saucepan, combine sugar, 3/4 c. heavy cream, buttermilk, cornstarch, and pinch of salt; whisk until smooth.
 2. Cook over medium-high heat, whisking often until mixture thickens (about 5 minutes).
 3. Continue cooking at a low boil for 5 minutes, whisking constantly.
 4. In a mixing bowl, beat egg yolks lightly.
 5. Pour 1/2 cup of the hot mixture into the yolks; whisk to combine.
 6. Return egg mixture to saucepan and cook 1–2 minutes until thick.
 7. Pour mixture back into bowl; whisk in chocolate, butter, and vanilla until smooth.
 8. Cover surface with plastic wrap and refrigerate until room temp (about 30 minutes).
 9. Whip 1 3/4 c. heavy cream with confectioners' sugar until stiff peaks form.
 10. Fold 1/4 of whipped cream into chocolate mixture; fill prepared crust; refrigerate 4+ hours.
 11. Serve topped with remaining whipped cream.
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Notes

- Prepared crust instructions (from page 2):
 - Graham crackers to yield 2 cups crumbs **or** Oreos (centers removed) to yield 1 1/2 cups crumbs
 - Add 1/4 c. sugar + 1 stick melted butter
 - Press into 9-inch pie pan; chill; press again with another pan; bake at 375°F for 15 minutes; cool completely before filling.

Title: Apple Cider Donuts

Chef: Adam

Ingredients

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| <input type="checkbox"/> Cooking spray | <input type="checkbox"/> 1 cup (110 g) all-purpose flour |
| <input type="checkbox"/> 2/3 tsp (3 g) baking powder | <input type="checkbox"/> 1/2 tsp (3 g) fine salt |
| <input type="checkbox"/> 1 tsp (2 g) ground cinnamon,
divided | <input type="checkbox"/> 1 stick (1/2 cup / 113 g) unsalted
butter, room temp (divided) |
| <input type="checkbox"/> 1/3 cup (70 g) brown sugar | <input type="checkbox"/> 1/3 cup (65 g) granulated sugar,
divided |
| <input type="checkbox"/> 1 large egg | <input type="checkbox"/> 1/2 tsp vanilla extract |
| <input type="checkbox"/> 1/4 cup (60 ml) apple cider | <input type="checkbox"/> |
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Steps

1. Heat oven to 350°F (175°C). Spray donut pan or muffin tin.
 2. In a large bowl, whisk 5 Tbsp (70 g) butter with brown sugar and 2 Tbsp (25 g) granulated sugar until light and fluffy.
 3. Whisk in egg and vanilla.
 4. Add flour, baking powder, salt, and 1/2 tsp cinnamon; mix until combined.
 5. Stir in apple cider until smooth.
 6. Fill molds 1/2–2/3 full (they rise a lot).
 7. Bake 10–15 minutes (longer if muffins) until a toothpick comes out clean.
 8. Mix 1/4 cup (50 g) granulated sugar with 1/2 tsp cinnamon.
 9. Brush or dip donuts with remaining melted butter (3 Tbsp / 43 g).
 10. Roll tops in cinnamon sugar.
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Notes

Get a muffin-size Bundt cake pan thing for donut effect - but really cupcakes more than nuts.

Apple Cider: 5 apples, 1 orange, 2 cinnamon sticks, 1 t. pumpkin pie spice. Quarter fruit, put in pot with spices, cover with water. Simmer ~2 hrs until soft, mash, simmer 15 more, strain.

Title: Hoppin' John

Chef: Bryan

Ingredients

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|---|--|
| <input type="checkbox"/> 0.5 lb bacon, chopped | <input type="checkbox"/> 4 celery stalks, sliced |
| <input type="checkbox"/> 1 medium yellow onion, chopped | <input type="checkbox"/> 2–3 bell peppers, chopped |
| <input type="checkbox"/> 5 garlic cloves, chopped | <input type="checkbox"/> 2 tsp ground thyme |
| <input type="checkbox"/> 3 tsp black pepper | <input type="checkbox"/> 2 tsp cayenne pepper |
| <input type="checkbox"/> 2 tsp kosher salt | <input type="checkbox"/> 8 cups chicken broth |
| <input type="checkbox"/> 1 lb dried black-eyed peas | <input type="checkbox"/> |
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Steps

1. Chop all vegetables; keep garlic separate.
 2. Heat a large pan (ceramic glazed preferred) over medium.
 3. Cut bacon and add to pan. Wash hands.
 4. Cook bacon until crisp; remove.
 5. Pour off half the bacon grease and reserve for cornbread.
 6. Add celery, onion, and bell pepper (not garlic). Reduce heat slightly and cook until onion browns and softens deeply.
 7. Add garlic, thyme, black pepper, cayenne, and salt; cook ~2 minutes, stirring.
 8. Add dried peas; pour in broth until peas are nearly covered.
 9. Bring to a simmer; cook ~2 hours, stirring occasionally, until peas are soft.
 10. Add broth as needed during cooking.
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Notes

New Year's Day classic—or anytime luck is needed. Serve with cornbread and greens.

Title: Korean-Style Pork Belly Porchetta (Pan-Fry Finish)

Chef: Adam

Ingredients

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|---|--|
| <input type="checkbox"/> 5–6 lb pork belly, skin-on | <input type="checkbox"/> 2 Tbsp gochujang |
| <input type="checkbox"/> 3 Tbsp soy sauce | <input type="checkbox"/> 1 Tbsp brown sugar or honey |
| <input type="checkbox"/> 1 Tbsp sesame oil | <input type="checkbox"/> 1 Tbsp rice vinegar |
| <input type="checkbox"/> 6 cloves garlic, minced | <input type="checkbox"/> 2 Tbsp grated ginger |
| <input type="checkbox"/> Black pepper | <input type="checkbox"/> Kosher salt for skin (1–2 Tbsp) |
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Steps

1. Lay pork belly skin-side down.
 2. Lightly score the *meat side* (do not score skin).
 3. Mix gochujang, soy sauce, sugar/honey, sesame oil, vinegar, garlic, ginger, and pepper into a paste.
 4. Spread paste over the meat side only.
 5. Roll tightly with skin outside; tie every 1.5–2 inches.
 6. Pat skin dry; rub a thin, even layer of kosher salt.
 7. Refrigerate uncovered on a rack 24–48 hours.
 8. Preheat oven to 300°F.
 9. Roast on a rack 2.5–3 hours until internal temp ~160°F.
 10. Increase oven to 500°F; roast 20–25 minutes, rotating to blister skin.
 11. Rest 20 minutes, uncovered.
 12. Slice into rounds or cubes; pan-fry in cast iron to crisp (no oil needed).
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Notes

For lettuce wraps: serve with rice, lettuce (duh), pickled daikon (1 c rice vinegar, 1/2 c sugar, 1 T salt; pickle 1-24 hrs), spinach namul (blanch/wilt spinach flavor w/1 T soy, 1 clove garlic, 1½ t sesame oil, 1 t sesame seeds), and ssamjang (nice sauce for it).

Title: Orange and Almond Biscotti

Chef: Bryan

Ingredients

<input type="checkbox"/> 1.5 cups whole raw almonds	<input type="checkbox"/> 320 g all-purpose flour
<input type="checkbox"/> 1.5 tsp baking powder	<input type="checkbox"/> Pinch of salt
<input type="checkbox"/> 0.5 cup granulated sugar	<input type="checkbox"/> 0.75 cup brown sugar
<input type="checkbox"/> 3 large eggs (room temp)	<input type="checkbox"/> 0.5 cup olive oil (not EVOO)
<input type="checkbox"/> 2 Tbsp almond extract	<input type="checkbox"/> 1 tsp vanilla extract
<input type="checkbox"/> Zest of 3–4 oranges	<input type="checkbox"/>

Steps

1. Make a cup of coffee and put on some music.
 2. Preheat oven to 325°F; place rack in center.
 3. Line a baking sheet with parchment.
 4. Spread almonds on a sheet and toast ~12 minutes, tossing halfway; do not let them burn.
 5. In a medium bowl, whisk flour, baking powder, and salt.
 6. In a large bowl, whisk eggs; add olive oil, sugars, extracts, and zest.
 7. Remove almonds from oven; coarsely chop.
 8. Mix wet and dry gently—do not overmix.
 9. Fold in chopped almonds once they have cooled.
 10. Scoop dough onto the parchment-lined sheet into two adjacent logs.
 11. With damp fingers, shape logs (slightly thicker logs hold shape better).
 12. Bake ~30 minutes, until golden and firm.
 13. Clean up while you wait—love yourself.
 14. Cool 10 minutes; slice into 1/2-inch pieces with a serrated knife.
 15. Return slices to oven 15–20 minutes, flipping halfway; bake longer for crispier biscotti.
 16. Transfer to wire rack to cool.
 17. Optional: dip in chocolate (does not travel as well).
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Notes

Bryan's favorite Christmas cookie. Delicious, forgiving, and produces excellent scraps while making it.

Time: ~2 hours. Makes about 3 dozen.

Title: Overnight Fermented Sourdough Bread

Chef: Adam

Ingredients

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|--|--|
| <input type="checkbox"/> 430 g bread flour | <input type="checkbox"/> 380 g water |
| <input type="checkbox"/> 12 g salt | <input type="checkbox"/> 1/4 tsp yeast |
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Steps

1. Mix flour, water, salt, and yeast until no dry flour remains.
 2. Cover bowl with a damp towel or plastic wrap.
 3. Ferment at room temperature for 12–18+ hours.
 4. Stretch and fold dough from all sides.
 5. Transfer dough to parchment paper, seam-side down.
 6. Proof for 2 hours.
 7. Preheat oven to 450°F with Dutch oven inside.
 8. Lightly dust top of loaf with flour.
 9. Score straight down the middle (or criss cross or design or summ).
 10. Transfer loaf (with parchment) into hot Dutch oven.
 11. Bake covered for 30 minutes.
 12. Remove lid and bake uncovered 25–30 minutes more.
 13. Remove bread and cool completely on a wire rack.
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Notes

Oily hands to work with dough instead of floury hands.

Title: Pressure Cooker White Bean Soup

Chef: Mark

Ingredients

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|---|--|
| <input type="checkbox"/> 2 medium carrots, chopped | <input type="checkbox"/> 2 stalks celery, sliced |
| <input type="checkbox"/> 1 medium onion, chopped | <input type="checkbox"/> 3 cloves garlic, crushed |
| <input type="checkbox"/> 1 Tbsp Italian herbs blend | <input type="checkbox"/> 1 bay leaf |
| <input type="checkbox"/> 1 cup dried white beans (Great Northern, navy, etc.) | <input type="checkbox"/> 6 cups stock or water (chicken, veggie, etc.) |
| <input type="checkbox"/> 1–2 cups chopped kale | <input type="checkbox"/> Juice of 1/2 lemon |
| <input type="checkbox"/> Olive oil | <input type="checkbox"/> Sharp Italian cheese (to serve) |
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Steps

1. Sauté carrots, celery, onion, and garlic (not kale) in olive oil until soft; add a little salt at the start.
 2. Stir in Italian herbs and bay leaf; sauté until fragrant.
 3. If sautéing in the pressure cooker, add a little stock to deglaze. Otherwise, transfer vegetables to the pressure cooker.
 4. Add dried beans and stock.
 5. Seal and cook on high pressure for 50 minutes.
 6. Let pressure naturally vent for about 10 minutes, then finish venting manually.
 7. Add kale and lemon juice; stir to incorporate.
 8. Cover and cook on high pressure for 8 minutes.
 9. Let pressure naturally vent about 10 minutes, then finish venting manually.
 10. Serve in bowls topped with sharp Italian cheese.
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Notes

Flexible on bean and stock choice; pressure cooker required.

Title: Spicy Oyster Crackers

Chef: Ken

Ingredients

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|--|---|
| <input type="checkbox"/> 1 large bag oyster crackers | <input type="checkbox"/> 1 c. vegetable oil |
| <input type="checkbox"/> 1 T. dill weed | <input type="checkbox"/> 1 t. garlic powder |
| <input type="checkbox"/> 2 t. red pepper | <input type="checkbox"/> 1 packet Hidden Valley Ranch dry mix |
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Steps

1. Mix all spices into the oil.
 2. Let the mixture sit for about 1 hour, stirring occasionally.
 3. Add oyster crackers.
 4. Stir continuously until well coated.
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Notes

No heat. Just mix the oil & spices in a big-ass bowl, let them infuse for a while, then add crackers and stir for a while

Title: Sticky Bottom Buns

Chef: Mark

Ingredients

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|--|---|
| <input type="checkbox"/> 2/3 cube butter | <input type="checkbox"/> 1 1/2 cups brown sugar |
| <input type="checkbox"/> 1 package Rhodes frozen rolls | <input type="checkbox"/> 1 cup whipping cream |
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Steps

1. Melt butter in a 9×13-inch pan.
2. Sprinkle brown sugar evenly over the melted butter.
3. Arrange rolls over the butter and sugar (leave space; they will grow).
4. Pour whipping cream over the rolls.
5. Cover with plastic wrap and refrigerate overnight.
6. About 1 hour before baking, remove pan from fridge and let sit on the counter.
7. Bake at 350°F for 20–30 minutes.

Title: Sweet Potato Biscuits & Gravy

Chef: Adam

Ingredients

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|---|---|
| <input type="checkbox"/> 2 cups all-purpose flour | <input type="checkbox"/> 1 Tbsp baking powder |
| <input type="checkbox"/> 1 Tbsp granulated sugar | <input type="checkbox"/> 0.5 tsp salt |
| <input type="checkbox"/> 0.25 tsp baking soda | <input type="checkbox"/> 0.75 cup whole milk |
| <input type="checkbox"/> 1 cup mashed sweet potato (1 medium) | <input type="checkbox"/> 8 Tbsp unsalted butter, frozen |
| <input type="checkbox"/> 1 Tbsp heavy cream (for brushing) | <input type="checkbox"/> 0.5 lb sausage |
| <input type="checkbox"/> 2 Tbsp unsalted butter (gravy) | <input type="checkbox"/> 2 Tbsp all-purpose flour (gravy) |
| <input type="checkbox"/> 2 Tbsp maple syrup | <input type="checkbox"/> 2 tsp black pepper |
| <input type="checkbox"/> 0.75 cup whole milk (gravy) | <input type="checkbox"/> 2 Tbsp heavy cream (gravy) |
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Steps

1. Preheat oven to 400°F.
 2. Mix dry biscuit ingredients: flour, baking powder, sugar, salt, baking soda.
 3. In a separate bowl, mix whole milk and mashed sweet potato.
 4. Grate frozen butter and toss with dry ingredients.
 5. Add milk–sweet potato mixture; stir gently until a shaggy dough forms.
 6. Turn onto floured surface; knead briefly (~30 sec).
 7. Roll to 3/4-inch thickness.
 8. Cut biscuits with a 3ish-inch cutter.
 9. Place on baking sheet; brush tops with heavy cream.
 10. Bake 12–15 minutes, until bottoms are golden.
 11. GRAVY TIME!
 12. Brown sausage in a pan; pour off grease.
 13. Add 2 Tbsp butter; melt.
 14. Add 2 Tbsp flour; cook 1 minute, stirring constantly.
 15. Add maple syrup and black pepper.
 16. Slowly add 3/4 cup whole milk, stirring as it thickens.
 17. Add 2 Tbsp heavy cream; mix.
 18. Adjust seasoning (usually unnecessary).
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Notes

Serve biscuits smothered in gravy.

Title: Spicy Chicken Teriyaki Bowls

Chef: Adam

Ingredients

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|---|--|
| <input type="checkbox"/> 1 lb boneless skinless chicken thighs, cut bite-size | <input type="checkbox"/> 1 cup low-sodium soy sauce |
| <input type="checkbox"/> 3/4 cup granulated sugar | <input type="checkbox"/> 1/4 cup light brown sugar |
| <input type="checkbox"/> 4 garlic cloves, minced | <input type="checkbox"/> 1 Tbsp grated ginger |
| <input type="checkbox"/> 1/2 tsp black pepper | <input type="checkbox"/> 1 tsp cayenne pepper |
| <input type="checkbox"/> 1 Tbsp cornstarch | <input type="checkbox"/> Water (for slurry, ~1 Tbsp) |
| <input type="checkbox"/> 2 Tbsp extra-virgin olive oil (chicken) | <input type="checkbox"/> 2 Tbsp extra-virgin olive oil (broccolini) |
| <input type="checkbox"/> 1 lb broccolini, cut into 2" pieces | <input type="checkbox"/> 1 garlic clove, minced |
| <input type="checkbox"/> 2 tsp sesame oil | <input type="checkbox"/> Kosher salt |
| <input type="checkbox"/> Steamed basmati or jasmine rice | <input type="checkbox"/> Green onions, sesame seeds, red pepper flakes (opt) |
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Steps

1. Whisk soy sauce, granulated sugar, brown sugar, 4 minced garlic cloves, ginger, black pepper, and cayenne.
 2. Put chicken in a shallow dish and pour half the sauce over it; cover and set aside.
 3. Pour remaining sauce into a saucepan; simmer about 10 minutes.
 4. Whisk cornstarch with ~1 Tbsp water; stir into simmering sauce.
 5. Simmer until thick enough to coat the back of a spoon; remove from heat.
 6. Toss broccolini with 2 Tbsp olive oil and 1 minced garlic clove.
 7. Heat a heavy skillet over medium-high; cook broccolini until charred and tender (about 3–4 min per side). Remove and set aside.
 8. Return skillet to heat; add 2 Tbsp olive oil.
 9. Drain chicken and pat dry, then add to skillet.
 10. Cook chicken until golden and no longer pink (about 6–8 minutes).
 11. Remove from heat and brush chicken all over with thickened teriyaki sauce.
 12. Divide rice into bowls; top with broccolini and chicken.
 13. Garnish with green onions, toasted sesame seeds, and red pepper flakes (optional).
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Notes
