

Crispy Panko Chicken Thighs

with Bok Choy, Rice & Sweet Chili Mayo

2 < OR > 4 SERVINGS

CUSTOMIZED OPTIONS:

- 12 | 24 oz Boneless, Skinless Chicken Thighs
- or
- 2 | 4 Boneless, Center-Cut Pork Chops

- 1 | 2 Pasture-Raised Egg

- 1/2 | 1 cup Long Grain White Rice

- 10 | 20 oz Baby Bok Choy

- 2 | 4 Scallions

- 3 | 6 Tbsp Sweet Chili Sauce

- 1 | 2 Tbsp Soy Sauce

- 2 | 4 Tbsp Mayonnaise

- 1 | 2 cup Panko Breadcrumbs

- 2 | 4 Tbsp All-Purpose Flour



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Medium Nonstick Pan (*Large for 4*)
Medium Pot (*Large for 4*)
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Neutral Cooking Oil (*optional*)
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

A Thai cuisine staple, sweet chili sauce is a vibrant condiment that tempers spicy red chili with vinegar, sugar, and more for deliciously sweet and savory flavor.

COOKING TEMPERATURE

The USDA recommends a minimum safe cooking temperature of:

165°F Chicken | 145°F Pork

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Ingredients may be replaced and quantities may vary.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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1. Cook the rice

- ☐ Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- ☐ In a medium pot (or large for 4 servings), combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff with a fork. Cover to keep warm.



2. Prepare the ingredients

- ☐ Meanwhile, wash and dry the fresh produce.
- ☐ Cut off and discard the root ends of the **bok choy**; roughly chop.
- ☐ Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- ☐ In a bowl, combine the **sweet chili sauce** and **mayonnaise**.



3. Cook the bok choy

- ☐ In a medium nonstick pan (or large for 4 servings), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **sliced white bottoms of the scallions**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **chopped bok choy**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- ☐ Add the **soy sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- ☐ Transfer to a bowl and cover with foil to keep warm.
- ☐ Rinse and wipe out the pan.



Look for customized instructions before the next step!

4. Bread & cook the chicken

- ☐ Place the **breadcrumbs** and **flour** on two separate large plates; season each with salt and pepper.
- ☐ Crack the **egg(s)** into a bowl; season with salt and pepper. Beat until smooth.
- ☐ Pat the **chicken** dry with paper towels. Place between two sheets of plastic wrap on a sturdy work surface.
- ☐ Using the bottom of a heavy pan (or a flat meat mallet), pound to a 1/4-inch thickness. Discard the plastic wrap. Season with salt and pepper on both sides.
- ☐ Working one piece at a time, thoroughly coat the **seasoned chicken** in the **seasoned flour** (tapping off any excess), then in the **beaten egg(s)** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- ☐ Transfer to a plate.
- ☐ In the same pan, heat a thin layer of oil on medium-high.
- ☐ Once the oil is hot enough that a pinch of breadcrumbs sizzles immediately when added, working in batches if necessary, add the **breaded chicken**. Cook 5 to 8 minutes per side, or until golden brown and cooked through.
- ☐ Transfer to a paper towel-lined plate; immediately season with salt.



5. Finish the rice & serve your dish

- ☐ To the pot of **cooked rice**, add the **cooked bok choy**. Stir to combine. Taste, then season with salt and pepper if desired.
- ☐ Transfer the **cooked chicken** to a cutting board; slice crosswise.
- ☐ Serve the **finished rice** topped with the **sliced chicken**. Drizzle with the **sweet chili mayo** and garnish with the **sliced green tops of the scallions**. Enjoy!



Customized Steps

PORK

- ☐ Place the **breadcrumbs** and **flour** on two separate large plates; season each with salt and pepper.
- ☐ Crack the **egg(s)** into a bowl; season with salt and pepper. Beat until smooth.
- ☐ Pat the **pork** dry with paper towels. Place between two sheets of plastic wrap on a sturdy work surface.
- ☐ Using the bottom of a heavy pan (or a flat meat mallet), pound to a 1/4-inch thickness. Discard the plastic wrap. Season with salt and pepper on both sides.
- ☐ Working one piece at a time, thoroughly coat the **seasoned pork** in the **seasoned flour** (tapping off any excess), then in the **beaten egg(s)** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- ☐ Transfer to a plate.
- ☐ In the same pan, heat a thin layer of oil on medium-high.
- ☐ Once the oil is hot enough that a pinch of breadcrumbs sizzles immediately when added, working in batches if necessary, add the **breaded pork**. Cook 3 to 4 minutes per side, or until golden brown and cooked through.
- ☐ Transfer to a paper towel-lined plate; immediately season with salt.