



HOISIN SRIRACHA CHICKEN

with Ginger Rice & Roasted Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



White Rice
(1 | 2)



Chicken Breasts*
(1 | 2)



Carrots*
(12 oz | 24 oz)



Hoisin Sauce
(4 | 8)
Contains: Soy, Wheat



Scallions*
(1 | 2)



Ginger*
(1 | 2)



Sriracha
(1 | 2)



Ponzu Sauce
(2 | 4)
Contains: Fish, Soy, Wheat



Garlic
(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Vegetable Oil
(4 tsp | 8 tsp)

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, the mighty spoon allows you to get into ginger's knobby nooks.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **pork chops** for chicken breasts? Easy. Cook through the recipe as instructed, swapping in pork for chicken in steps 4 and 6. In step 4, simply cook the pork for 4–5 minutes per side.

1.



Preheat oven to 425 degrees. **Wash and dry all produce.** Peel and finely chop **ginger**. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Heat a **drizzle of oil** in a small pot over medium-high heat. Add 1 TBSP ginger (**2 TBSP for 4 servings**); cook, stirring, until fragrant, 1 minute. Stir in rice, **1 cup water** (**2 cups for 4**), and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.

2.



While rice cooks, trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**.

3.



Toss **carrots** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 20–25 minutes. Meanwhile, in a small bowl, combine **hoisin, ponzu, ¼ cup water** (**½ cup for 4 servings**), and **sriracha** to taste.

4.



Pat **chicken** dry with paper towels and season all over with **salt and pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat; transfer to a plate and set aside. Wash out pan.

5.



Heat a **drizzle of oil** in same pan over medium-high heat. Add **scallion whites, garlic, and remaining ginger**. Cook, stirring, until fragrant, 30 seconds. Pour in **hoisin mixture** and simmer until thickened, 1–2 minutes. Remove from heat and stir in **1 TBSP butter** (**2 TBSP for 4 servings**).

6.



Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt and pepper**. Divide **rice, chicken, and carrots** between plates. Drizzle chicken with **sauce** and sprinkle with **scallion greens**.

*Chicken is fully cooked when internal temperature reaches 165 degrees.
Pork is fully cooked when internal temperature reaches 145 degrees.*

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