



# BIG BATCH SOY-SESAME CHICKEN & BROCCOLI

with Chicken Thighs, Bok Choy & Rice

## INGREDIENTS

4 PERSON | 8 PERSON



**1½ Cups | 3 Cups**  
Jasmine Rice



**16 oz | 32 oz**  
Broccoli



**1 | 2**  
Onion



**4 TBSP | 8 TBSP**  
Soy Sauce  
Contains: Soy, Wheat



**1 | 2**  
Mushroom Stock Concentrate



**1 | 2**  
Veggie Stock Concentrate



**2 TBSP | 4 TBSP**  
Hoisin Sauce  
Contains: Soy, Wheat



**1 tsp | 2 tsp**  
Garlic Powder



**1 TBSP | 2 TBSP**  
Cornstarch



**20 oz | 40 oz**  
Diced Chicken Thighs



**1 TBSP | 2 TBSP**  
Sesame Oil  
Contains: Sesame



**4 oz | 8 oz**  
Bok Choy and Napa Cabbage



**1 TBSP | 2 TBSP**  
Sesame Seeds  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

**BIG BATCH**

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



**PREP: 10 MIN | COOK: 45 MIN | CALORIES: 710**





# HELLO FRESH

## BUST OUT

- Medium pot
- Whisk
- Baking sheet
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk

## MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 PREP & COOK RICE

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Halve, peel, and thinly slice **onion**.
- In a medium pot, combine **rice**, **2¼ cups water (4 cups for 8)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 2 ROAST VEGGIES

- Toss **broccoli** and **onion** on a baking sheet with a **large drizzle of oil, salt,** and **pepper**; spread out in a single layer. Roast on top rack until browned and tender, 15-20 minutes. (**For 8 servings, use two baking sheets and roast on top and middle racks.**)



### 3 MAKE SAUCE

- In a medium bowl, whisk together **soy sauce, mushroom stock concentrate, veggie stock concentrate, hoisin sauce, garlic powder, cornstarch, ½ cup water,** and **½ tsp sugar** until smooth (use 1 cup water and 1 tsp sugar for 8 servings).



### 4 COOK CHICKEN

- Open package of **chicken\*** and drain off any excess liquid.
- Heat **sesame oil** and a **drizzle of oil** in a large pan over medium-high heat. Add chicken and season with **salt** and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes (**6-8 minutes for 8 servings**).



### 5 COOK SAUCE

- Carefully add **sauce** to pan with **chicken**; stir to coat. Cook, stirring frequently, until sauce has thickened, 1-2 minutes. Remove from heat.



### 6 ADD VEGGIES

- Carefully transfer **broccoli and onion** to pan with **saucy chicken**. Add **bok choy and napa cabbage** and **2 TBSP butter (4 TBSP for 8 servings)**. Stir until butter has melted and everything is coated in sauce. **TIP: Depending on the size of your pan, you may need to toss everything together in a large bowl for 8 servings.**



### 7 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt**.
- Transfer rice to a large serving bowl. Transfer **chicken and broccoli** to a separate large serving bowl and garnish with **sesame seeds**. Serve family style.

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\*Chicken is fully cooked when internal temperature reaches 165°.