



LEMONGRASS CHICKEN LEGS

over Jasmine Rice and Baby Bok Choy

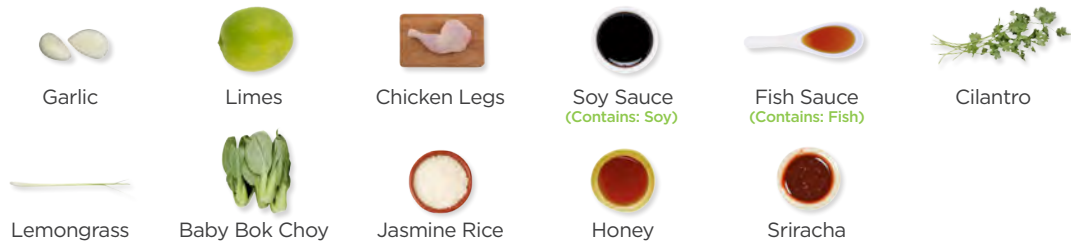


HELLO

LEMONGRASS GLAZE

This sweet and savory sauce gets a citrusy kick from the aromatic grass.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 890



START STRONG

Only the tender inner core of the lemongrass should be used. Make sure to remove any outer layers that feel papery as well as any tough or dry ends.

BUST OUT

- Small pot
- Large pan
- Aluminum foil
- Baking sheet
- Small bowl
- Oil (2 tsp | 4 tsp)
- Sugar (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------|---------------------|
| • Garlic | 2 Cloves 4 Cloves |
| • Lemongrass | 1 2 |
| • Limes | 2 4 |
| • Baby Bok Choy | 2 4 |
| • Chicken Legs | 16 oz 32 oz |
| • Jasmine Rice | ¾ Cup 1½ Cups |
| • Soy Sauce | 2 TBSP 4 TBSP |
| • Honey | 1 oz 2 oz |
| • Fish Sauce | 1 tsp 2 tsp |
| • Sriracha | 1 tsp 2 tsp |
| • Cilantro | ¼ oz ½ oz |

HELLO WINE



PAIR WITH

Maison Bonheur Beaujolais, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Bring **1¼ cups water** and a big pinch of **salt** to a boil in a small pot. Mince **garlic**. Remove outer layers from **lemongrass** until you get to the tender core. Finely mince core. Halve **limes**. Trim bottom root ends from **bok choy**; cut stalks and leaves into 1-inch pieces.



4 MAKE GLAZE

Carefully pour out all but 1 TBSP grease from pan used for chicken. Reduce heat under pan to low and add **garlic** and **lemongrass**. Cook until fragrant, about 30 seconds. Stir in **soy sauce, honey, 1 tsp fish sauce** (we sent more), **1 TBSP sugar, juice** from two lime halves, and **sriracha** (to taste). Let simmer until thick and syrupy, 2-3 minutes. Transfer mixture to a small bowl and wash out pan.

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2 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken** to pan skin-side down. Cook until skin is browned and crisp, about 4 minutes. Flip and cook on other side until browned, 3-4 minutes. Transfer to a foil-lined baking sheet. Roast in oven until no longer pink in center, 15-20 minutes.



5 COOK BOK CHOY AND GLAZE CHICKEN

Heat a drizzle of **oil** in same pan over medium-high heat. Add **bok choy** and cook, tossing occasionally, until tender, about 3 minutes. Season with **salt, pepper**, and a squeeze of **lime**. Once **chicken** is cooked through, remove from oven and brush with half the **glaze**. Return to oven and continue roasting until glaze is tacky and has lost some of its shine, about 2 minutes.



3 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Remove from heat and let stand, covered, until rest of meal is ready.



6 FINISH AND SERVE

Remove **chicken** from oven and brush with remaining **glaze**. Fluff **rice** with a fork. Divide rice, **bok choy**, and chicken between plates. Tear **cilantro** leaves from stems and scatter over top. Cut any remaining **lime** into wedges and serve on the side.

SENSATIONAL!

The Thai-style aromatics will have your kitchen smelling heavenly.

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