



Sticky Orange-Teriyaki Chicken

AND BROCCOLINI

Meal Kit



RACHAELRAY
RECIPE

Prep & Cook Time
30-40 MIN

Cook Within
5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Small Pot, Large Non-Stick Pan

Ingredients

- 2 Garlic Cloves
- 1/2 oz. Orange Marmalade
- 8 oz. Broccolini
- 1 tsp. Multicolor Sesame Seeds
- 2 Green Onions
- 1/2 cup Basmati Rice
- 10 oz. Diced Chicken Thighs
- 2 fl. oz. Teriyaki Glaze
- 1 Tbsp. Minced Ginger
- 1/4 oz. Toasted Sesame Oil

Difficulty Level
INTERMEDIATE

Spice Level
NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.



Delish!

View nutritional information at www.homechef.com/22135

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes sesame, peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Rachael's Tip

I like my broccolini tender-crisp, but you can cook yours for a minute or two longer if you like it more tender.



1. Cook the Rice

- Bring a small pot with **rice**, 1 cup **water**, and ¼ tsp. **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Remove from burner and set aside.
- While rice cooks, continue recipe.



2. Prepare the Ingredients

- Trim bottom ends from **broccolini**. Cut into 2" lengths. Remove outer leaves, if desired.
- Trim and thinly slice **green onions** on an angle.
- Mince **garlic**.
- Pat **chicken** dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**. Don't worry about trimming. Excess fat will render while cooking and add flavor.



3. Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **chicken** to hot pan and stir occasionally until chicken is lightly browned and reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Transfer to a plate. Reserve pan, no need to wipe clean.



4. Add the Vegetables

- Return pan used to cook chicken to medium heat.
- Add **broccolini**, a pinch of **salt**, and ¼ cup **water** to hot pan and cook until broccolini is tender, 4-6 minutes.
- Add **ginger**, half the **green onions** (reserve remaining for garnish), and **garlic**. Stir occasionally until fragrant, 1-2 minutes.
- Add **teriyaki glaze**, **orange marmalade**, ⅓ cup **water**, and **chicken**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **chicken-vegetable mixture**, and garnishing with **toasted sesame oil**, remaining **green onions**, and **sesame seeds**. Buon appetito!