



In your box

- 8 oz. Cooked Jasmine Rice
- 5 oz. Sliced Bok Choy
- 1 tsp. Sriracha
- 3 oz. Satay Sauce
- 1 oz. Roasted Peanuts

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Home Chef Express

Chicken Satay Rice Bowl

with bok choy and peanuts

NUTRITION per serving—Calories: 648, Carbohydrates: 54g, Fat: 27g, Protein: 46g, Sodium: 1520mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level 
Easy

Spice Level 
Mild



📌 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Microwave-Safe Bowl, 2 Medium Non-Stick Pans

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Thoroughly rinse produce and pat dry



Cook the Chicken

- Pat **chicken** dry, and season with a pinch of **salt** and **pepper**. *If using whole chicken breasts, pat dry, cut into 1" dice, and season same amount.*
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken is lightly browned and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- *If using **ground beef** or **ground turkey**, place pan over medium-high heat and add 1 tsp. olive oil. Break up meat with a spoon until no pink remains, 4-6 minutes for ground beef, 7-9 minutes for ground turkey.*
- Transfer to a mixing bowl.
- While chicken cooks, make bok choy and rice.



Glaze Chicken and Chop Peanuts

- To bowl with **chicken**, add **satay sauce** and **Sriracha** (to taste). Stir to combine.
- Coarsely chop **peanuts**.



Make Bok Choy and Rice

- Place another medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **bok choy** to hot pan and stir occasionally until tender, 3-5 minutes.
- *For best results, pierce **jasmine rice** bag a few times with a knife, then break up rice inside the bag.*
- While bok choy cooks, mix **jasmine rice** with 1 Tbsp. **water** in a microwave-safe bowl. Cover with a damp paper towel. Microwave until warm, 2 minutes, stirring once halfway through.
- Add rice, ¼ tsp. **salt**, and a pinch of **pepper** to pan and stir to combine. Remove from burner.



Finish the Dish

- Plate dish as pictured on front of card, topping **bok choy-rice mixture** with **chicken** and garnishing with **peanuts**. Bon appétit!