

# Brothy Honey Soy Chicken Rice Bowl



Tender honey soy chicken served over jasmine rice and bok choy in a warming ginger miso broth, finished with chilli oil and sesame.

*Recipe supplied by Vegeta.*

## **Ingredients**

Honey Soy Chicken

1 tsp Vegeta Gourmet Stock & Seasoning Powder

4 chicken breasts

2 tbsp soy sauce

1 tbsp honey

1 tbsp sesame

Oil Ginger Miso Broth

1 tbsp ginger, finely minced

2 tbsp soy sauce

1 tbsp miso paste

2 Vegeta Chicken Stock Cubes

1L hot water

To Serve

300g cooked jasmine rice

2 bok choy, quartered

Spring onion, finely sliced

Chilli oil

Sesame seeds

## **Method:**

1. In a bowl, combine the chicken breasts with the Vegeta Gourmet Stock & Seasoning Powder, soy sauce, honey and sesame oil. Toss well to coat.
2. Heat a large frying pan over medium-high heat. Cook the chicken on both sides until it is golden and cooked through. Transfer to a plate and rest for 5 minutes before slicing.
3. Meanwhile, bring 1 litre of water to a simmer in a large saucepan. Add the Vegeta Chicken Stock Cubes, ginger and soy sauce. Simmer for 3-4 minutes to infuse the flavours.
4. Reduce the heat to low and whisk in the miso paste until completely dissolved.
5. Add the bok choy to the broth and cook for 1-2 minutes, or until just tender while still vibrant green. Once tender, remove bok choy from the broth and onto a separate plate.
6. Divide the rice between serving bowls. Top with sliced chicken and bok choy, then ladle over plenty of the hot ginger miso broth.
7. Finish with spring onion, a drizzle of chilli oil and a sprinkle of sesame seeds. Serve immediately.