Let's Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

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**Teriyaki Glazed Chicken Baby Bok Choy and Sticky Rice**

**Cooking time**
approximately 30 minutes

**Ingredients**
- 2 (5oz) chicken breasts
- 1 cup teriyaki glaze
- 2 heads bok choy
- 1 cup basmati rice
- 1½ tablespoons salt
- ½ tablespoon black pepper
- 2 green onions
- ½ tablespoon chile garlic sauce

**Equipment Needed**
- Sharp knife
- Medium saucepan
- Large skillet
- Grilling tongs
1. **PREPARATIONS**

Fill saucepan with 2 cups of water. Add the basmati rice and 1 tablespoon salt. Cover and cook over medium heat for approximately 15 minutes or until liquid is fully absorbed.

Chop green onion into ¼ inch pieces on the bias and set aside. Discard the whites of the onion.

Cut bok choy in half, lengthwise. Coat exposed side with oil and a sprinkle of salt and pepper. Set aside.

2. Heat a large skillet over medium heat and add the remaining oil. Season both sides of the chicken breast with salt and pepper. Place chicken breasts in the skillet and cook 5–6 minutes per side.

3. Place bok choy face down in the skillet with the chicken. Sear for approximately 1 minute, then flip over with grilling tongs. Sear for another minute.

4. Pour the teriyaki glaze over the chicken and remove the skillet from the heat. With grilling tongs, remove the chicken and bok choy. Place the pan back on low heat. Add the chile garlic sauce to the teriyaki glaze in the pan and stir to combine.

5. Pile half of the rice on the side of each plate. Arrange the chicken and bok choy around the rice. Drizzle the chile garlic teriyaki sauce over the chicken. Garnish with chopped green onion.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.