



BROWN BRAISED CHICKEN

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Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.

INGREDIENTS

Chicken thigh, potatoes, bell peppers, cilantro, scallion, ginger, salt, liaojiu (Chinese cooking wine), and soy sauce.

Contains: soy, wheat

Note: be mindful of bones in the chicken meat when chewing.



INSTRUCTIONS

- 1: **DEFROST** – dish in the fridge overnight.
- 2: **PLACE** – defrosted dish in a microwavable bowl.
- 3: **MICROWAVE** – defrosted dish in a microwave safe bowl for 2 mins. or until warm.

OR

- 1: **REHEAT** – the dish in a pot on MEDIUM to HIGH heat for 2 to 3 mins. Stir with a spatula to ensure heat is distributed evenly.
- 2: **REMOVE** – pot from heat and cover; let sit for one minute before serving.
- 3: **PLACE** – rice in a microwave safe bowl (1 packet per bowl) and cover with damp paper towel.
- 4: **MICROWAVE** – until the rice is fluffy again (usually takes about 30 seconds).
- 5: **SERVE** – the rice with the stew poured atop.
- 5: **ENJOY.**



PREORDER ONLINE FOR PICKUP AT THE MARKET

www.thepopchinesestreetmarketdc.com/shop

READY TO COOK

BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE

****CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****