



In your box

- 2 Green Onions
- 5 oz. Edamame
- ¾ cup Jasmine Rice
- 6 fl. oz. Canola Oil
- ½ cup Tempura Mix
- 🔥 2 oz. Sweet Chili Sauce
- 1 tsp. Multicolor Sesame Seeds
- .609 fl. oz. Tamari Soy Sauce
- 🔥 ¼ tsp. Red Pepper Flakes

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets
- 8 oz. Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: eggs, wheat, soy

You will need

- Pepper
- Medium Pot, Medium Non-Stick Pan, 2 Mixing Bowls

Minimum Internal Protein Temperature

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

Classic Meal Kit



Korean Fried Chicken

with edamame rice

NUTRITION per serving—Calories: 709, Carbohydrates: 85g, Sugar: 10g, Fiber: 6g, Protein: 53g, Sodium: 1484mg, Fat: 18g, Saturated Fat: 2g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

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



1. Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Pat **chicken breasts** dry and, on a separate cutting board, slice each breast lengthwise into four equal strips, about ¾" wide. Season all over with a pinch of **pepper**.



2. Make the Edamame Rice

- Bring a medium pot with **rice** and 1½ cups **water** to a boil. Reduce heat to low, cover, and cook, 10 minutes.
- Uncover, and stir in **edamame** and half the **green onions** (reserve remaining for chicken). Cover again, and cook until rice is tender, 8-10 minutes.
- Remove from burner. Stir in **soy sauce**. Cover and set aside.
- While rice cooks, batter chicken.

Customize It Instructions

- If using **mahi-mahi**, pat dry and cut into ¾" strips. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Steps 3 and 4, flipping occasionally until mahi-mahi reaches minimum internal temperature, 5-6 minutes.
- If using **shrimp**, pat dry and season with a pinch of pepper. Follow same instructions as chicken in Steps 3 and 4, flipping occasionally until shrimp reaches minimum internal temperature, 2-3 minutes per side.



3. Heat Oil and Batter Chicken

- Place a medium non-stick pan over medium heat and add **canola oil**. Heat oil, 5 minutes.
- While oil heats, combine **tempura mix**, ¼ cup **cold water**, and a pinch of **pepper** in a mixing bowl until a batter the consistency of a thin pancake batter forms. If too thick, add **water**, 1 Tbsp. at a time, until the desired consistency is reached.
- Add **chicken strips** to bowl and coat completely.



4. Fry the Chicken

- Line a plate with a paper towel.
- Test **oil** temperature by adding a pinch of **batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches if necessary, lay **chicken strips** in hot oil and flip occasionally until crispy, golden brown, and chicken reaches a minimum internal temperature of 165 degrees, 5-6 minutes.
- Transfer cooked chicken to towel-lined plate.



5. Sauce Chicken and Finish Dish

- Transfer cooked **chicken** to another mixing bowl and toss or gently combine with **sweet chili sauce**, reserved **green onions**, and **red pepper flakes** (to taste).
- Plate dish as pictured on front of card, garnishing chicken with **sesame seeds**. Bon appétit!