



In your box

2 Garlic Cloves
2 Green Onions
1 tsp. Chopped Ginger
¾ cup Jasmine Rice
½ cup Panko Breadcrumbs
.609 fl. oz. Tamari Soy Sauce
6 oz. Cremini Mushrooms
½ oz. Crispy Fried Onions
1 fl. oz. Honey

Customize It Options

13 oz. Boneless Skinless Chicken Breasts
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: wheat, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot, Mixing Bowl, Large Non-Stick Pan



Culinary Collection

Honey-Ginger Chicken Katsu

with jasmine rice and mushrooms

NUTRITION per serving—Calories: 894, Carbohydrates: 100g, Fat: 33g, Protein: 48g, Sodium: 1642mg.

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

Expert

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



1

Cook the Rice

- Mince **garlic**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Bring a small pot with **rice**, **garlic**, **soy sauce**, a pinch of **salt**, and 1 ½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner. Stir in white portions of green onions. Cover and set aside.
- While rice cooks, prepare chicken.



2

Prepare the Chicken

- Pat **chicken breasts** dry. Cover chicken with plastic wrap and use a heavy object to pound to an even ¼" thickness. Season both sides with a pinch of **salt** and **pepper**.
- Place **panko** on a plate or in a bowl. Place chicken on panko and dredge both sides, pressing gently to adhere.



3

Roast the Mushrooms

- Quarter **mushrooms**.
- Place mushrooms on prepared baking sheet. Toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven until tender, 10-12 minutes.
- While mushrooms roast, cook chicken.



4

Cook the Chicken

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 3 Tbsp. **olive oil**.
- Carefully, add **chicken** to hot pan and cook until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes per side.
- Transfer chicken to towel-lined plate.



5

Make Sauce and Finish Dish

- Combine **honey** and **ginger** in a mixing bowl until ginger is dissolved.
- Plate dish as pictured on front of card, garnishing **rice** with **crispy onions**, topping **chicken** with honey-ginger sauce and garnishing chicken with **green portions of green onions**. Bon appétit!