



In your box

- 8 oz. Fully Cooked Shredded Chicken Breast
- 8 ½ oz. Cooked Jasmine Rice
- .203 fl. oz. Tamari Soy Sauce
- 4 oz. Slaw Mix
- 3 oz. Matchstick Carrots
- ½ oz. Wonton Strips
- 2 oz. Teriyaki Glaze
- 🔥 2 fl. oz. Boom Boom Sauce

*Contains: eggs, wheat, soy

You will need

Salt

Minimum Internal Protein Temperature

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

Fast & Fresh



Teriyaki Chicken Rice Bowl

with carrots and boom boom slaw

NUTRITION per serving—Calories: 623, Carbohydrates: 72g, Sugar: 13g, Fiber: 3g, Protein: 33g, Sodium: 1687mg, Fat: 24g, Saturated Fat: 4g
 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

5-10 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.



1. Cook the Meal

- If using oven, preheat to 375 degrees. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from packaging.
- Combine rice, 1 Tbsp. **water**, and ¼ tsp. **salt** in provided tray. Gently mash rice, then spread into an even layer. Top with **chicken** (breaking up with your hands), **matchstick carrots**, **teriyaki sauce**, and **slaw mix**. Season with a pinch of salt.
- Cover tray with a damp paper towel. Microwave until warmed through and chicken reaches a minimum internal temperature of 165 degrees, 5-8 minutes. *If using oven, place on baking sheet and bake uncovered in hot oven until the dish is heated through and chicken reaches a minimum internal temperature of 165 degrees, 9-10 minutes.*
- While meal cooks, combine **boom boom sauce** and 1 tsp. **water** in boom boom sauce shipping container.
- Carefully remove tray from microwave. Drizzle with **soy sauce** and boom boom sauce (to taste). Garnish with **wontons**. Bon appétit!