



Huli Huli Chicken Rice Bowl

WITH CHARRED PINEAPPLE

Classic



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Small Pot, Mixing Bowl,
Medium Non-Stick Pan

Difficulty Level

EASY

Spice Level

MILD

Ingredients

2 Green Onions
5.47 oz. Long Grain White Rice
1 Lime
4 oz. Slaw Mix
.84 oz. Mayonnaise
4 Pineapple Slices
2 fl. oz. Teriyaki Glaze
1/4 tsp. Red Pepper Flakes

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
16 oz. USDA Choice New York Strip Steak
12 oz. Sirloin Steaks
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21835

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

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

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 2 and 4, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **NY strip steaks**, follow same instructions as chicken in Steps 2 and 4, cooking until browned and steaks reach desired doneness, 7-10 minutes per side for medium/medium well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Cook the Rice

- Bring a small pot with **rice** and 1¼ cups **water** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Halve and juice **lime**.
- In a mixing bowl, combine **slaw mix**, **mayonnaise**, 1 tsp. lime juice, 1 tsp. **olive oil**, green onions (reserve a pinch for garnish), and a pinch of **salt** and **pepper**. Refrigerate until plating.
- Pat **chicken breasts** dry, and season both sides with a pinch of pepper.



3. Sear the Pineapple

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Pat **pineapple rings** dry and add to hot pan. Cook until charred, 2-4 minutes per side.
- Transfer pineapple rings to a plate. Reserve pan; no need to wipe clean.



4. Cook the Chicken

- Return pan used to sear pineapple to medium heat and add 2 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Rest chicken, 3 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, cutting **chicken** into ½" slices, if desired, and topping **rice** with chicken, **slaw**, and **pineapple**. Drizzle chicken with **teriyaki glaze** and garnish with **red pepper flakes** (to taste) and remaining **green onions**. Bon appétit!