



Korean-Style Fried Chicken

WITH CHEESY CORN

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

Difficulty Level

EXPERT

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Cooking Spray
Small Oven-Safe Casserole
Dish, Medium Non-Stick Pan,
Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Ingredients

- 1/2 tsp. Multicolor Sesame Seeds
- 2 Green Onions
- 1 fl. oz. Korean BBQ Sauce
- 5 oz. Corn Kernels
- 1/2 cup Panko Breadcrumbs
- 2 oz. Shredded Mozzarella
- 1 tsp. Sriracha
- .42 oz. Mayonnaise

Customize It Options

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

View nutritional information at www.homechef.com/23645

*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, sesame, 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
- Preheat the broiler
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken** dry and season with $\frac{1}{4}$ tsp. **salt**. Cover with plastic wrap and use a heavy object to pound to an even $\frac{1}{4}$ " thickness.
- Remove plastic wrap. Place **panko** on a plate. Place chicken on panko, flipping to coat both sides and pressing gently to adhere.



2. Cook the Chicken

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat and add 2 Tbsp. **olive oil**.
- Add **chicken** to hot pan and cook undisturbed until browned on one side, 2-3 minutes.
- Lower heat to medium. Flip chicken and cook until chicken reaches a minimum internal temperature of 165 degrees, 3-5 minutes.
- Remove from burner. Transfer chicken to towel-lined plate.
- While chicken cooks, continue recipe.



3. Start the Cheesy Corn

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **white portions of green onions** and **corn** to hot pan. Stir occasionally until beginning to brown, 3-4 minutes.
- Stir in **mayonnaise** and **Sriracha** (to taste) until combined.
- Remove from burner.



4. Finish the Cheesy Corn

- Transfer **corn mixture** to prepared casserole dish and top evenly with **cheese**.
- Place under hot broiler and broil until cheese melts and browns, 2-3 minutes.
- *Don't text and broil! Keep an eye on broiler as cheese may burn.*
- Carefully remove from oven.



5. Finish the Dish

- Plate dish as pictured on front of card, slicing **chicken**, if desired, and garnishing with **BBQ sauce** (taste first; BBQ sauce is spicy!), **sesame seeds**, and **green portions of green onions**. Bon appétit!