



#### In your box

2 oz. Teriyaki Glaze  
.84 oz. Mayonnaise  
1 Lime  
¾ cup Jasmine Rice  
¼ tsp. Red Pepper Flakes  
2 Green Onions  
4 oz. Slaw Mix  
4 Pineapple Rings

#### Customize It Options

13 oz. Boneless Skinless Chicken Breasts  
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts  
26 oz. Boneless Skinless Chicken Breasts—Double Portion  
12 oz. Mahi-Mahi Fillets

\*Contains: eggs, wheat, soy, fish (tilapia)

#### You will need

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



## Huli Huli Chicken Rice Bowl

with charred pineapple

NUTRITION per serving—Calories: 797, Carbohydrates: 96g, Fat: 24g, Protein: 45g, Sodium: 1251mg.

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

Easy

Spice Level

Mild

## 👑 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
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **mahi-mahi**, pat dry and season with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Follow same instructions as chicken in Step 4, cooking until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Cook the Rice

- Bring a small pot with **rice** and  $1\frac{1}{2}$  cup **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



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### Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Halve and juice **lime**.
- In a mixing bowl, thoroughly 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.



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### 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.
- Remove 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 chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.
- Rest chicken 3 minutes, then cut into  $\frac{1}{2}$ " slices.



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### Finish the Dish

- Halve **pineapple rings**.
- Plate dish as pictured on front of card, 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!