



#### In your box

2 Green Onions  
5 oz. Edamame  
¾ cup Jasmine Rice  
6 fl. oz. Canola Oil  
½ cup Tempura Mix  
3 fl. oz. Sweet Chili Sauce  
1 tsp. Multicolor Sesame Seeds  
¼ tsp. Red Pepper Flakes  
.40 fl. oz. Tamari Soy Sauce

#### Customize It Options

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



Customer Favorite

## Korean Fried Chicken

with edamame rice

NUTRITION per serving—Calories: 785, Carbohydrates: 99g, Fat: 26g, Protein: 52g, Sodium: 1615mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ● ● ●  
**Intermediate**

Spice Level ● ● ● ● ●  
**Medium**

## ① You will need

Pepper

Medium Pot, Medium Non-Stick Pan, 2 Mixing Bowls

## 👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

### Prepare the Ingredients

- Trim and thinly slice **green onions**.
- On a separate cutting board, pat **chicken** dry and slice each breast lengthwise into four equal strips, about ¾" wide. Season all over with a pinch of **pepper**.



2

### Make the Edamame Rice

- Bring a medium pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook, 10 minutes. *Simmering liquids will still be bubbling slightly.*
- Uncover, and stir in **edamame** and half the **green onions** (reserve remaining for chicken). Cover again, and cook until rice is tender, 8-10 minutes.
- Remove from burner. Stir in **soy sauce**.
- While rice cooks, batter chicken.



3

### Heat Oil and Batter Chicken

- Place a medium non-stick pan over medium heat and add **canola oil**. Heat oil, 5 minutes.
- While oil heats, combine **tempura mix**, ¼ cup **cold water**, and a pinch of **pepper** in a mixing bowl until a batter forms the consistency of thin pancake batter. *If too thick, add water, 1 Tbsp. at a time, until the correct consistency is achieved.*
- Add **chicken strips** to bowl and coat completely.



4

### Fry the Chicken

- Line a plate with a paper towel.
- Test **oil** temperature by adding a pinch of **batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches if necessary, lay **chicken strips** in hot oil and flip occasionally until crispy, golden brown, and chicken reaches a minimum internal temperature of 165 degrees, 5-6 minutes.
- Transfer cooked chicken to towel-lined plate.



5

### Toss Chicken and Finish Dish

- Place cooked **chicken** in another mixing bowl and toss with **sweet chili sauce**, reserved **green onions**, and **red pepper flakes** (to taste).
- Plate dish as pictured on front of card, garnishing chicken with **sesame seeds**. Bon appétit!