



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!