



#### In your box

- 2 oz. Teriyaki Glaze
- 1 tsp. Gochujang Red Pepper Paste
- 1 oz. Wonton Strips
- ½ fl. oz. Honey
- .42 oz. Mayonnaise
- 6 oz. Broccoli Florets
- 8½ oz. Cooked Jasmine Rice

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: eggs, wheat, soy

#### You will need

- Olive Oil, Salt



Oven-Ready

## Spicy Korean Chicken

with rice and broccoli

NUTRITION per serving—Calories: 709, Carbohydrates: 76g, Fat: 22g, Protein: 47g, Sodium: 1643mg.

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



1

### Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice**, **broccoli**, and **teriyaki glaze** in provided tray. Push to one side and top with 1 Tbsp. **olive oil**.



2

### Add the Chicken

- Add **chicken** to empty side of tray and top with  $\frac{1}{4}$  tsp. **salt**, **mayonnaise**, and **gochujang** (use less if spice-averse).



3

### Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Top chicken with **honey** and **wonton strips**. Bon appétit!