



### In your box

¼ tsp. Red Pepper Flakes  
.406 fl. oz. Tamari Soy Sauce  
1 tsp. Multicolor Sesame Seeds  
⅓ cup Tempura Mix  
¾ cup Jasmine Rice  
2 Green Onions  
5 oz. Edamame  
6 fl. oz. Canola Oil  
2 oz. Sweet Chili Sauce

### Customize It Options

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

\*Contains: eggs, wheat, soy, fish (mahi-mahi)

### You will need

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



Customer Favorite

## Korean Fried Chicken

with edamame rice

NUTRITION per serving—Calories: 714, Carbohydrates: 83g, Fat: 27g, Protein: 53g, Sodium: 1315mg.

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

Intermediate

Spice Level

Medium

## 👑 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 cut into  $\frac{3}{4}$ " strips. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Steps. 3, 4, and 5, flipping occasionally until mahi-mahi reaches a minimum internal temperature of 145 degrees, 5-6 minutes.

Minimum Internal Temperature

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



1

### Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Pat **chicken breasts** dry and, on a separate cutting board, slice each breast lengthwise into four equal strips, about  $\frac{3}{4}$ " wide. Season all over with a pinch of **pepper**.



2

### Make the Edamame Rice

- Bring a medium pot with **rice** and  $1\frac{1}{2}$  cups **water** to a boil. Reduce heat to low, cover, and cook, 10 minutes.
- 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**. Cover and set aside.
- 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**,  $\frac{1}{4}$  cup **cold water**, and a pinch of **pepper** in a mixing bowl until a batter the consistency of a thin pancake batter forms. *If too thick, add water, 1 Tbsp. at a time, until the desired consistency is reached.*
- 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

### Sauce Chicken and Finish Dish

- Transfer cooked **chicken** in another mixing bowl and toss or gently combine 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!