



# SWEET CHILI CHICKEN RICE BOWLS

with Chicken Thighs, Sesame Slaw & Quick Pickled Cucumber

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Diced Chicken Thighs



2 TBSP | 4 TBSP  
Soy Sauce  
Contains: Soy, Wheat



1 | 2  
Mini Cucumber



1 | 2  
Pear



½ Cup | 1 Cup  
Jasmine Rice



5 tsp | 10 tsp  
Rice Wine Vinegar



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



6 ml | 12 ml  
Ponzu Sauce  
Contains: Fish, Soy, Wheat



4 oz | 8 oz  
Coleslaw Mix



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



2 TBSP | 4 TBSP  
Cornstarch



1 oz | 2 oz  
Sweet Thai Chili Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 730



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 720





## HELLO PONZU SAUCE

A citrusy soy sauce that adds a bright punch of umami-rich tartness to everything it touches

### BATTER UP

Adding cornstarch to the marinade creates a light, batter-like coating that yields tender, lightly crisp chicken.

### BUST OUT

- Paper towels
- Small bowl
- 2 Medium bowls
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp)



### 1 MARINATE CHICKEN

- Pat **diced chicken thighs\*** dry with paper towels. In a medium bowl, combine chicken and **soy sauce**; set aside to marinate.
- 🔄 Swap in **chopped chicken breast\*** for diced chicken thighs.



### 2 PREP & COOK RICE

- **Wash and dry produce.**
- Trim and thinly slice **cucumber** into rounds. Halve, core, and slice **pear** lengthwise into ¼-inch-thick planks. Cut planks lengthwise to create ¼-inch-thick matchsticks.
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 3 PICKLE CUCUMBER

- In a small bowl, combine **vinegar**, **1 tsp sugar**, and **1 tsp salt** (2 tsp sugar and 2 tsp salt for 4 servings); stir until dissolved. Add **cucumber** and just enough **water to cover** (we used ¼ cup; ½ cup for 4); stir to coat. Set aside to pickle, stirring occasionally.



### 4 MAKE SLAW

- In a second medium bowl (large bowl for 4 servings), combine **mayonnaise** and **ponzu**.
- Add **pear**, **coleslaw mix**, and **half the sesame seeds**; toss to combine. Season with **salt** and **pepper**. Stir in **splashes of cucumber pickling liquid** to taste.



### 5 COAT & COOK CHICKEN

- To bowl with **marinated chicken**, add **cornstarch** and mix until chicken is coated.
- Heat a **large drizzle of oil** in a large pan over medium-high heat.
- Once oil is hot, add **coated chicken** in a single layer. (Be careful—the oil may splatter!) Cook, undisturbed, until browned and crispy on one side, 2-3 minutes. Flip chicken (the pieces will stick together, so you can turn the chicken easily). Cook, separating chicken into pieces, until cooked through, 2-3 minutes more. **TIP: Depending on the size of your pan, you may need to work in batches.**



### 6 TOSS CHICKEN

- Wash and dry bowl used for chicken. When **chicken** is done, transfer to clean bowl. Add **chili sauce** and toss to coat.



### 7 FINISH & SERVE

- Fluff **rice** with a fork and divide between shallow bowls.
- Top rice with **sweet chili chicken**, **slaw**, and **pickled cucumber** (draining first) in separate sections. Sprinkle everything with **remaining sesame seeds** and serve.