



Teriyaki Chicken & Garlic Rice Bowl

with Japanese Mayo & Sesame Seeds

Grab your Meal Kit
with this symbol



Garlic



Jasmine Rice



Carrot



Broccolini



Chicken Breast
Strips



Mayonnaise



Japanese Dressing



Mixed Sesame
Seeds



Teriyaki Sauce



Coriander

Hands-on: 30-40 mins

Ready in: 40-50 mins

Eat me early

When mayo gets together with Japanese dressing, our tastebuds start doing a happy dance. And when juicy pieces of teriyaki chicken, crunchy broccolini and mouth-watering garlic rice join the mix, it's our kind of party!

Pantry items

Olive Oil, Butter, Soy Sauce

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
jasmine rice	1 packet	1 packet
water* (for the rice)	1 1/4 cups	2 1/2 cups
salt*	1/4 tsp	1/2 tsp
carrot	1	2
broccolini	1 bunch	1 bunch
chicken breast strips	1 packet	1 packet
mayonnaise	1 packet (40g)	1 packet (100g)
Japanese dressing	1 packet (30g)	2 packets (60g)
mixed sesame seeds	1/2 sachet	1 sachet
teriyaki sauce	1 packet (65g)	1 packet (130g)
soy sauce*	1 tbs	2 tbs
water* (for the sauce)	1 tbs	2 tbs
coriander	1 bunch	1 bunch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3445kJ (823Cal)	728kJ (173Cal)
Protein (g)	39.4g	8.3g
Fat, total (g)	36.6g	7.7g
- saturated (g)	10.1g	2.1g
Carbohydrate (g)	84.1g	17.8g
- sugars (g)	13.9g	2.9g
Sodium (mg)	1737mg	367mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1 Make the garlic rice

Finely chop the **garlic**. In a medium saucepan, melt the **butter** with a dash of **olive oil** over a medium heat. Cook the **garlic** until fragrant, **1-2 minutes**. Add the **jasmine rice**, **water (for the rice)** and the **salt**, stir, then bring to the boil. Reduce the heat to low and cover with a lid. Cook for **12 minutes**, then remove from the heat and keep covered until the rice is tender and the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!



2 Get prepped

While the rice is cooking, thinly slice the **carrot** (unpeeled) into half-moons. Trim the **broccolini** and cut in half. Cut the **chicken breast strips** into 2cm chunks. In a small bowl, combine the **mayonnaise** and **Japanese dressing**. Set aside.



3 Toast the sesame seeds

Heat a large frying pan over a medium-high heat. When the pan is hot, add the **mixed sesame seeds** (see ingredients) and toast, tossing, until golden, **2-3 minutes**. Transfer to a second small bowl.



4 Cook the veggies

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **carrot** and **broccolini** with a splash of **water**, tossing, until tender, **5-6 minutes**. Season with **salt** and **pepper**, then transfer to a medium bowl.



5 Cook the chicken

Return the frying pan to a high heat with a drizzle of **olive oil**. When the oil is hot, cook the **chicken**, tossing occasionally, until browned and cooked through, **4-5 minutes** (cook in batches if your pan is getting crowded). Add the **teriyaki sauce**, **soy sauce** and **water (for the sauce)** and cook until bubbling and reduced slightly, **30 seconds**.



6 Serve up

Thinly slice the **coriander**. Divide the garlic rice between bowls. Top with the teriyaki chicken (plus any excess sauce from the pan) and the veggies. Sprinkle over the coriander and toasted sesame seeds. Serve with the Japanese mayo.

Enjoy!