



Product Spotlight: Sesame Seeds

These little white or black seeds add flavour and crunch to salads, noodles, stir-fries, and baked goods.. Toast in a dry frypan to bring out their subtle nutty flavour.



Sticky Korean Chicken

Extra crispy Korean chicken bites tossed in a homemade sweet and sticky sauce served with creamy Asian slaw and rice.



30 minutes



2 servings



Chicken

Switch it up!

Instead of making the sticky glaze, combine the crushed garlic, soy sauce and honey to make a dipping sauce or drizzle for the chicken.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	31g	58g

FROM YOUR BOX

SUSHI RICE	150g
ORIENTAL SLAW	250g
AIOLI	1 sachet
GARLIC CLOVES	2
TOMATO PASTE	1 sachet
HONEY	1 small jar
DICED CHICKEN BREAST	300g
SESAME SEEDS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, cornflour, rice wine vinegar (see notes)

KEY UTENSILS

large frypan, saucepan with lid

NOTES

You can substitute rice wine vinegar with apple cider or white wine vinegar.

Pat the chicken dry with paper towel to remove excess moisture. You can use plain flour if you don't have cornflour.

When adding chicken to frypan, try to separate the pieces as much as you can to get an even crisp on all the sides.

You can toast the sesame seeds if preferred!



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1. COOK THE RICE

Rinse **sushi rice**. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until **rice** is tender and **water** is absorbed.



2. PREPARE THE ASIAN SLAW

Toss **oriental slaw** with **aioli** until combined. Set aside in the fridge until serving.



3. PREPARE THE SAUCE

Crush **garlic cloves**. Combine with **1 tbsp tomato paste**, **honey**, **1 tbsp soy sauce**, **1 tsp vinegar** and **2 tbsp water**. Set aside.



4. CRISP THE CHICKEN

Season **chicken** with **salt and pepper**. Toss in a bowl with **1 1/2 tbsp cornflour** until coated (see notes). Heat a frypan over medium-high heat and cover base with **oil**. When hot, add **chicken** and cook for 6-8 minutes, turning until crisp (see notes). Remove from pan.



5. ADD THE SAUCE

Wipe out pan with paper towel if needed. Pour in **prepared sauce** and simmer for 3 minutes stirring until sticky. Return **chicken** to pan and toss to coat.



6. FINISH AND SERVE

Garnish **chicken** with **sesame seeds** (see notes). Serve with **rice** and **Asian slaw**.

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