

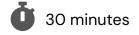




# **Spicy Chicken Rice Bowl**

# with Sesame Clusters

Crispy ginger chicken tenderloins served over sushi rice with fresh avocado, crunchy cucumber, and coriander, spicy aioli and surprising sesame seed clusters.







Spice it your way!

We added 1 tsp hot chilli sauce to the aioli. Add chilli sauce as desired. You can substitute chilli sauce with ground chilli or dried chilli flakes, or for a lowheat option, add ground paprika or tomato sauce or leave the aioli as is.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

g 47g

68g

#### **FROM YOUR BOX**

SUSHI RICE	150g
SESAME CHILLI CLUSTER MIX	1 packet
CHICKEN TENDERLOINS	300g
GINGER	1 piece
LEBANESE CUCUMBER	1
AVOCADO	1
SHALLOT	1
CORIANDER	1 packet
AIOLI	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), honey, cornflour, chilli sauce

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

For seasoned sushi rice, add 2 tbsp rice wine vinegar and 1/2 tbsp sugar to cooked rice. Use a wooden spoon to break up any lumps in the rice and mix in the seasoning.

Sesame chilli cluster mix: mixed sesame seeds, mixed quinoa, dried chilli flakes, pepitas, coconut sugar.





#### 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. (see notes).



# 2. MAKE THE SESAME CLUSTERS

Heat a large frypan over medium heat with 3 tsp oil. Add cluster mix and cook for 3-4 minutes until toasted. Set aside on a lined plate to cool. Sprinkle with salt if desired. Reserve frypan.



### 3. COOK THE CHICKEN

Season chicken with salt and pepper. Sprinkle over 1 tbsp cornflour to coat. Reheat pan over medium-high heat. Add chicken and cook for 4 minutes each side. Peel and grate ginger. Add to pan with 1 tbsp soy sauce, 1 tsp honey and 3 tbsp water. Cook for a further 2 minutes.



## 4. PREPARE THE TOPPINGS

Crescent cucumber. Dice avocados. Thinly slice shallot. Roughly chop coriander stems and pick leaves.



## **5. MAKE THE SPICY AIOLI**

Add aioli to a bowl along with 1 tbsp water and chilli sauce to taste (see cover).



#### 6. FINISH AND SERVE

Divide **rice** among bowls. Top with **chicken** and **fresh toppings.** Drizzle over **spicy aioli** and top with **sesame clusters**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



