



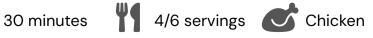
# **Spicy Chicken Rice Bowl**

# 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.

TOTAL FAT CARBOHYDRATES

68g

#### FROM YOUR BOX

	4 PERSON	6 PERSON
SUSHI RICE	300g	300g + 150g
SESAME CHILLI CLUSTER MIX	1 packet	2 packets
CHICKEN TENDERLOINS	600g	600g + 300g
GINGER	1 piece	1 piece
LEBANESE CUCUMBERS	2	3
AVOCADOS	2	3
SHALLOT	1	2
CORIANDER	1 packet	2 packets
AIOLI	2 packets	3 packets

#### 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 1/4 cup rice wine vinegar and 1 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.



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#### 1. COOK THE RICE

Rinse **sushi rice**. Place in a saucepan with **650ml water**. Cover and bring to a boil. Reduce heat immediately to low. Cook, semi-covered, for 20 minutes until **rice** is tender and water is absorbed (see notes).

6P - use 975ml water.



# 2. MAKE THE SESAME CLUSTERS

Heat a large frypan over medium heat with 1 tbsp 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, then coat with 2-3 tbsp cornflour. Cook in a pan over medium-high heat for 4 mins each side. Add grated ginger, 2 tbsp soy sauce, 2 tsp honey and 1/4 cup water, then cook 2 mins more.

6P - use use 4 tbsp soy sauce, 3 tsp honey and 1/2 cup water.



# 4. PREPARE THE TOPPINGS

Crescent cucumbers. 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 1/2 tbsp water and chilli sauce to taste (see cover).

6P - use 2 tbsp water.



# 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



