



CRISPY CHICKEN KATSU BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Carrots



¾ Cup | 1½ Cups
Jasmine Rice



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Cornstarch



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



8 oz | 16 oz
Broccoli



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 oz | 4 oz
Sweet Thai Chili Sauce



1 tsp | 2 tsp
Sriracha



4 TBSP | 8 TBSP
Katsu Sauce
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



8.8 oz | 17.6 oz
Pork & Shiitake Gyoza Dumplings
Contains: Sesame, Soy, Wheat

Calories: 1340



1 | 2
Demi-Baguette
Contains: Soy, Wheat

Calories: 1270



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1140



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up a side of dumplings and/or make katsu sandos!

SAUCE BOSS

We sent everything you need to serve your meal with a variety of sauces to mix and match just the way you like. We love a combination of mayonnaise and chili sauce (better known as firecracker sauce!).

BUST OUT

- Peeler
- Baking sheet
- Small pot
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Large bowl
- Medium pot [🔗]
- Slotted spoon [🔗]
- Kosher salt
- Black pepper
- Cooking oil (1 tsp + more for frying)

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.
- Toss carrots on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**

- 🔗 For **gyoza**, bring a medium pot of **water** to a boil.



4 COOK CHICKEN

- Heat a ½-inch layer of oil in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of panko** sizzles when added to the pan, add **chicken**. Cook until crust is golden brown and chicken is cooked through, 3-5 minutes per side. **TIP: Fry in batches if necessary; lower heat if chicken begins to brown too quickly.**
- Transfer to a paper-towel-lined plate and immediately season with **salt**.



2 COOK RICE

- Meanwhile, in a small pot, combine **rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt.** Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-20 minutes.
- Keep covered off heat until ready to serve.



5 COOK BROCCOLI

- Meanwhile, cut **broccoli** into bite-size pieces if necessary; place in a large microwave-safe bowl. Cover tightly with plastic wrap; poke a few holes in wrap. Microwave until tender, 3-4 minutes.
- Carefully remove plastic wrap (**watch out for steam!**); season with **salt and pepper.**
- 🔗 Once water is boiling, add **gyoza** to pot. Cook until warmed through, 3 to 5 minutes. Using a slotted spoon, transfer to a plate.
- 🔗 Halve **baguette** lengthwise (**stopping before you get all the way through**) and toast until golden.



3 PREP CHICKEN

- In a shallow dish, combine **panko and cornstarch.**
- Pat **chicken*** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until about ½ inch thick.
- Season all over with **garlic powder, salt, and pepper.** Brush chicken all over with **sour cream.**
- Working one piece at a time, press chicken into **panko mixture** until fully coated on both sides.



6 FINISH & SERVE

- Transfer **chicken** to a cutting board; slice crosswise.
- Serve chicken, **carrots, rice, broccoli, mayonnaise, chili sauce, Sriracha,** and **katsu sauce** family style so everyone can build their own plate. **TIP: Mix and match sauces to create your own custom dipper!**
- 🔗 Serve **gyoza** alongside **crispy chicken katsu bar** with **gyoza sauce** on the side for dipping.
- 🔗 Fill **toasted baguette** with **chicken** and toppings of your choice, or serve alongside **crispy chicken katsu bar.**

*Chicken is fully cooked when internal temperature reaches 165°. [🔗] Pork Dumplings are fully cooked when internal temperature reaches 160°.