



CHICKEN & CHILI-ROASTED BROCCOLI SALAD

with Gochujang Dressing, Cranberries & Almonds

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



2 | 4
Scallions



1 | 2
Baby Romaine
Lettuce



1 tsp | 2 tsp
Korean Chili
Flakes



1 TBSP | 2 TBSP
Gochujang Sauce
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 10 tsp
Rice Wine
Vinegar



10 oz | 20 oz
Chicken Breast
Strips



1 tsp | 2 tsp
Garlic Powder



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 oz | 2 oz
Dried Cranberries



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts

HELLO

GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives a mild kick to a creamy dressing for chicken tossed with greens.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 710



HELLO FRESH

WORTH THE WHISK

We ask you to slowly whisk the oil into the dressing in step 3. Why? This helps the dressing emulsify (aka make it nice and smooth) so the oil won't separate.

BUST OUT

- Baking sheet
- Small bowl
- Whisk
- Paper towels
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (4 TBSP | 7 TBSP)

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*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Trim and discard root end from **lettuce**; chop leaves into ½-inch pieces.



2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a **large drizzle of oil**, **¾ of the chili flakes** (use less if you're not a fan of spicy food; reserve a pinch for the next step), a **big pinch of salt**, and **pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



3 MAKE DRESSING

- In a small bowl, whisk together **gochujang**, **mayonnaise**, **vinegar**, **scallion whites**, and a **pinch of remaining chili flakes**.
- Slowly whisk in **3 TBSP oil** (6 TBSP for 4 servings) until combined. Taste and season with **salt** and **pepper**. **TIP: Add a pinch of sugar if you like a sweeter dressing!**



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels; cut into bite-size pieces if necessary. Season with **garlic powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Turn off heat. Add **ponzu** and **2 TBSP dressing** (4 TBSP for 4 servings); stir to coat. Taste and season with **salt** and **pepper**.



5 TOSS SALAD

- In a large bowl, toss **lettuce**, **broccoli**, **scallion greens**, and **half the chicken** with as much **remaining dressing** as you like. Taste and season with **salt** and **pepper**.



6 SERVE

- Divide **salad** between bowls. Top with **remaining chicken**, **cranberries**, and **almonds**. Serve.

WK 7-7