



20-MIN MEAL

# CHICKEN THIGHS IN KIMCHI SAUCE

with an Asian Pear Slaw and Jasmine Rice



replace with asian pear or  
green apple

HELLO

## KIMCHI HOT SAUCE

Made with the brine used for kimchi (Korean pickles), it adds fierce, fearless flavors to any dish.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 498



Jasmine Rice



Asian Pear



Shallot



White Wine  
Vinegar



Kimchi Hot Sauce



Chicken Thighs



Cilantro



Red Cabbage



Sesame Oil



## START STRONG

Shallots are a part of the allium family (like onions), thus they are a bit sharp when used raw. We recommend going easy with them if you aren't a fan of that punch.

make visible

## BUST OUT

- Small pot
- Large pan
- Small bowl
- Medium bowl
- Oil (4 tsp | 8 tsp)
- Sugar (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                 |
|----------------------|-----------------|
| • Jasmine Rice       | ½ Cup   1 Cup   |
| • Chicken Thighs     | 12 oz   24 oz   |
| • Asian Pear         | 1   2           |
| • Cilantro           | ¼ oz   ½ oz     |
| • Shallot            | 1   1           |
| • White Wine Vinegar | 5 tsp   10 tsp  |
| • Red Cabbage        | 4 oz   8 oz     |
| • Sesame Oil         | 1 TBSP   2 TBSP |
| • Kimchi Hot Sauce   | 4 oz   8 oz     |

## HELLO WINE



PAIR WITH

Lustra Monterey County Pinot  
Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 COOK RICE

Bring **¾ cup water** and a pinch of **salt** to a boil in a small pot. Add **rice** and cover. Lower heat, reduce to a gentle simmer, and cook until tender, about 15 minutes.



## 4 PICKLE SHALLOT

Place **vinegar** and **2 tsp sugar** in a small bowl. Add **sliced shallot** (to taste—you may not use all). Stir to dissolve sugar. Season with **salt** and **pepper**. Set aside to pickle shallot.



## 2 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **chicken** all over with **salt** and **pepper**. Add to pan and cook until browned and no longer pink in center, 5-6 minutes per side. Remove pan from heat and let chicken cool slightly.



## 5 MAKE SLAW

Place **cabbage**, **pear**, **cilantro**, **sliced shallot**, **shallot pickling liquid**, **sesame oil**, and **1 TBSP oil** in a medium bowl. Toss to combine. Season with **salt** and **pepper**.



## 3 PREP

**Wash and dry all produce.** Halve and core **pear**, then cut into ¼-inch-thick slices. Stack slices on top of each other and cut into thin matchsticks. Roughly chop **cilantro**. Halve, peel, and thinly slice **shallot** until you have about 2 TBSP.



## 6 COAT CHICKEN AND SERVE

Add half the **kimchi sauce** to pan with **chicken**. Toss to coat chicken. Divide **rice**, **slaw**, and chicken between plates. Drizzle with remaining kimchi sauce (to taste).

## HOTSHOT!

You can also use kimchi sauce to add a spicy kick to stir-frys.

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