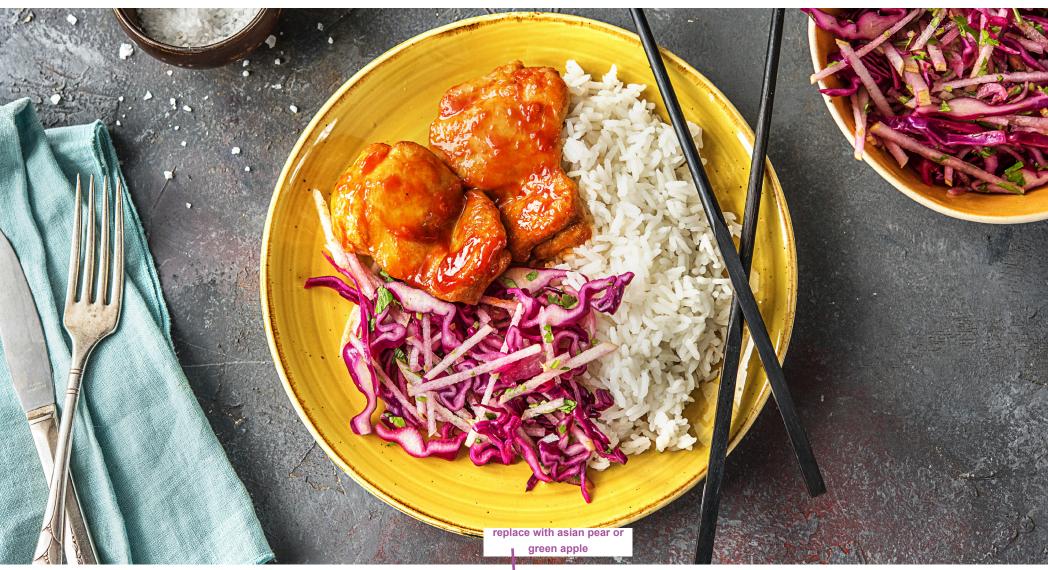
20-MIN MEAL

CHICKEN THIGHS IN KIMCHI SAUCE

with an Asian Pear Slaw and Jasmine Rice



HELLO -

KIMCHI HOT SAUCE

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



Jasmine Rice



Asian Pear



Shallot



White Wine



Kimchi Hot Sauce



Sesame Oil





Cilantro

Red Cabbage

PREP: 5 MIN

TOTAL: 20 MIN

CALORIES: 498

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)



Bring 34 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.



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.



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.

INGREDIENTS

Ingredient 2-person | 4-person

• Jasmine Rice ½ Cup | 1 Cup

Chicken Thighs12 oz | 24 ozAsian Pear1 | 2

• Cilantro 1/4 oz | 1/2 oz

• Shallot 1 | 1

5 tsp | 10 tsp

• Red Cabbage 4 oz | 8 oz

• Sesame Oil 1TBSP | 2 TBSP

• Kimchi Hot Sauce 4 oz | 8 oz



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.



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.



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).

HELLO WINE

PAIR WITH

· White Wine Vinegar

Lustra Monterey County Pinot Blanc, 2016

HelloFresh.com/Wine



HOTSHOT!

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