



# KOREAN-STYLE CHICKEN THIGHS

with Sesame Cucumber Salad and Jasmine Rice



## HELLO KOREAN-STYLE GLAZE

Sweet, spicy, savory, and delectably sticky

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 800**



Chicken Thighs



Lime



Scallions



Sesame Oil



Soy Sauce  
(Contains: Soy)



Sesame Seeds



Cornstarch



Cucumber



White Wine  
Vinegar



Jasmine Rice



Sriracha



Korean Chili  
Flakes



## START STRONG

Give the chicken thighs a gentle shake after coating them in cornstarch to remove any excess. That way, they'll crisp up perfectly in the pan.

## BUST OUT

- Paper towel
- Small bowl
- Peeler
- Medium bowl
- Small pot
- Large pan
- Sugar (5 tsp | 10 tsp)
- Vegetable oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                       |                 |
|-----------------------|-----------------|
| • Chicken Thighs      | 12 oz   24 oz   |
| • Cornstarch          | 2 TBSP   4 TBSP |
| • Lime                | 1   1           |
| • Cucumber            | 1   2           |
| • Scallions           | 2   4           |
| • White Wine Vinegar  | 5 tsp   10 tsp  |
| • Sesame Oil          | 2 TBSP   4 TBSP |
| • Jasmine Rice        | ½ Cup   1 Cup   |
| • Soy Sauce           | 2 TBSP   4 TBSP |
| • Sriracha            | 4 tsp   8 tsp   |
| • Sesame Seeds        | 1 TBSP   2 TBSP |
| • Korean Chili Flakes | 1 tsp   1 tsp   |

## HELLO WINE



PAIR WITH  
Ebro Spanish Tempranillo, 2016

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



## 1 COAT CHICKEN

Wash and dry all produce. Pat **chicken** dry with a paper towel and season all over with **pepper**. Sprinkle evenly all over with **cornstarch**. Rub cornstarch into meat to moisten and evenly coat.



## 4 COOK CHICKEN

Heat a large drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and cook until surface is crisp and a deep golden brown, about 6 minutes per side. While chicken cooks, combine **soy sauce**, **2 tsp sesame oil** (save the rest for the next step), **4 tsp sugar**, and **sriracha** in a small bowl. **TIP:** Add the sriracha to taste—use all if you like it spicy or 3 tsp for mild heat.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



## 2 PREP AND MAKE SALAD

Quarter **lime**. Peel **cucumber**, then halve lengthwise. Scoop out seeds with a spoon and discard. Slice flesh into thin semi-circles. Trim and thinly slice **scallions**, separating greens and whites. In a medium bowl, toss together cucumber, scallion whites, **vinegar**, **1 TBSP sesame oil** (1 pack), **1 tsp sugar**, and a large pinch of **salt** and **pepper**.



## 5 MAKE SAUCE

Once **chicken** is done, remove from pan. Discard excess oil and let pan cool off heat for about 30 seconds. Add **soy sauce mixture** to pan and let bubble using residual heat. (**TIP:** If sauce doesn't bubble, heat pan over medium-low heat until it does.) Return chicken to pan and flip to coat. Fluff **rice** with a fork, then stir in remaining **sesame oil**, a squeeze of **lime**, and half the **scallion greens**. Season with **salt** and **pepper**.



## 3 COOK RICE

Place **rice**, **¾ cup water**, and a pinch of **salt** in a small pot. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until meal is ready.



## 6 FINISH AND SERVE

Divide **rice**, **chicken**, and **cucumber salad** between plates. Drizzle with any remaining **sauce** in pan. Sprinkle with remaining **sesame seeds**, **chili flakes** (to taste), and remaining **scallion greens**. Serve with remaining **lime quarters**.

## ON FIRE!

Korean chili flakes can also be used to flavor stir-fries and sauces.

WK 16 NJ-4