

DNU!! Chick'N Katsu

with Jasmine Rice & Pickled Veggies



ca. 20min



2 Servings

What we send

- 7 oz pkg plant-based chik'n cutlet ¹
- 2 (1.8 oz) katsu sauce ^{1,6}
- 1 cucumber
- 2 (¼ oz) mixed sesame seeds ¹¹
- 5 oz sushi rice
- ½ oz toasted sesame oil ¹¹
- 1 daikon radish
- ½ oz tamari ⁶
- 1 oz rice vinegar
- ¼ oz gochugaru flakes

What you need

- 2 tablespoons neutral oil
- kosher salt & ground pepper
- 1 teaspoon sugar

Tools

- small saucepan
- medium skillet

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Make rice

In a small saucepan, combine rice, 1¼ cups water, and ½ teaspoon salt. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

4. Make pickled daikon

In a medium bowl, add 1 tablespoon rice wine vinegar and 1 teaspoon each of salt, sugar, and gochugaru. Heat in microwave until sugar is dissolved, 10-20 seconds. Add daikon and toss to coat.

2. Prep veggies

Meanwhile, cut daikon radish into ¼-inch thick planks.

Halve cucumber lengthwise, scoop out seeds if desired, and thinly slice on a diagonal.

5. Sear chik'n

Heat 2 tablespoons oil in a medium skillet over medium-high. Add Meatless Farm chik'n cutlets and cook until browned and warmed through, 2-3 minutes per side. Transfer to a paper towel lined surface to drain.

3. Make cucumber salad

In a medium bowl, whisk to combine 3 teaspoons of the tamari, 2 teaspoons of the sesame oil, and ½ teaspoon of the rice wine vinegar. Add cucumbers and 1 packet of sesame seeds; toss to coat. Season to taste with salt and pepper.

6. Serve

Fluff rice with a fork and spoon into bowls. Top with cucumber salad, pickled daikon, and meatless farms chik'n cutlet. Drizzle cutlet with katsu and top cucumber salad with remaining sesame seeds. Enjoy!