

DINNERLY



DNU Soboro Donburi

Japanese Rice Bowl



ca. 20min



2 Servings

WHAT WE SEND

- 10 oz pkg ground chicken
- 5 oz sushi rice
- 5 oz baby spinach
- 2 (1.8) oz yakiniku ^{1,6,11}
- 1 oz pickled ginger
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 oz panko ¹

WHAT YOU NEED

- 1 tablespoon neutral oil
- 2 teaspoons chopped garlic
- kosher salt & ground pepper
- ½ teaspoon apple cider vinegar

TOOLS

- medium saucepan
- large skillet

ALLERGENS

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

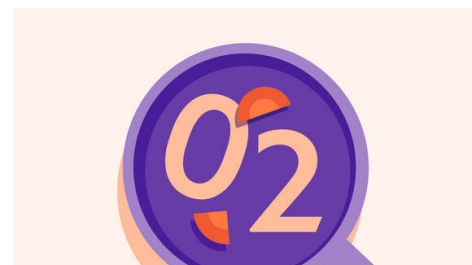
NUTRITION PER SERVING

Calories 0kcal



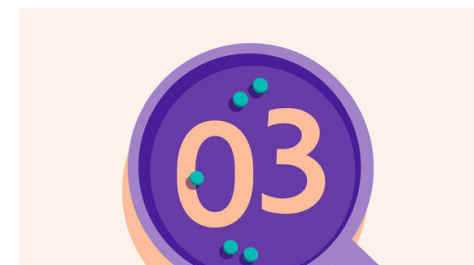
1. Make rice

In a medium 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.



2. Prep ingredients

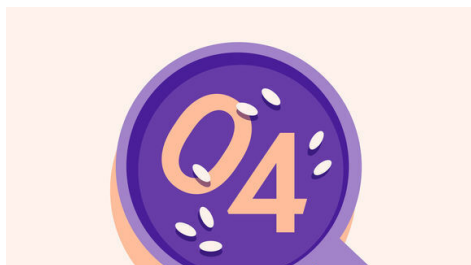
Finely chop 2 teaspoons garlic. Transfer sesame seeds to a plastic bag and crush using a heavy object to release the oils.



3. Make patties

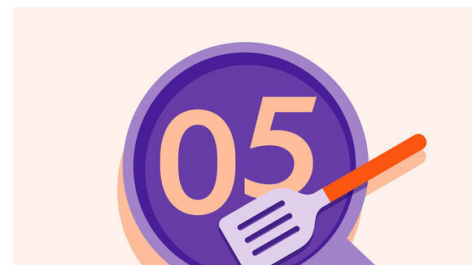
In a medium bowl, combine chicken, garlic, ½ teaspoon salt, a few grinds of pepper, and ⅓ cup of panko. Form into 4 patties, about ½-inch thick.

Heat 1 tablespoon oil in medium nonstick skillet over medium high. Add chicken patties and cook until browned on both sides and cooked through. 5–7 minutes, flipping halfway.



4. Cook spinach

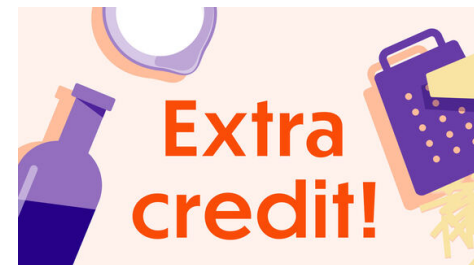
Meanwhile, place spinach in a microwave safe bowl and cover with a damp paper towel. Heat until wilted, about 1 minute. Season with a pinch each of salt and pepper and toss with ground sesame seeds.



5. Serve

Reduce skillet heat to medium, add yakiniku sauce, ½ teaspoon vinegar, and 2 tablespoons water to pan with chicken patties. Bring to a simmer and turn patties to coat in sauce.

Fluff rice with a fork and spoon into bowls. Top with sesame spinach, chicken patties, and pickled ginger. Enjoy!



6.

Extra credit!