

DINNERLY



Japanese BBQ CHICKEN Rice Bowl with Green Beans



under 20min



2 Servings

You're probably wondering what is so intoxicating about this hearty rice bowl. Spoiler alert: It's crispy shredded chicken smothered in yakiniku sauce—a sweet and savory Japanese BBQ sauce. We did the hard work of cooking the chicken, so it's fork-tender for a quick broil in the oven and on your table in less than 20 minutes! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb green beans
- ½ lb shredded chicken
- 1 pkt yakiniku ^{1,2,3}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- rimmed baking sheet

ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 17g, Carbs 75g, Protein 32g



1. Cook rice

Finely chop **2 teaspoons garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon of the chopped garlic**; cook until rice is lightly toasted, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Remove from heat and keep covered until step 5.



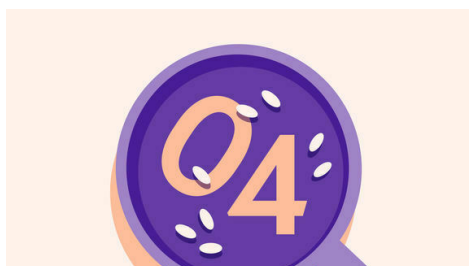
2. Prep green beans

Preheat broiler with top rack 6 inches from heat source. Trim ends from **green beans**.



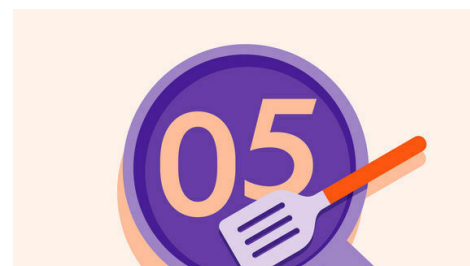
3. Season chicken & beans

On a rimmed baking sheet, toss **shredded chicken** with **remaining chopped garlic**, **2 tablespoons water** and **1 tablespoon oil**. Push to one side of the baking sheet and spread into a single layer. Transfer **green beans** to other side of baking sheet; toss with **2 teaspoons oil** and **a pinch each of salt and pepper**.



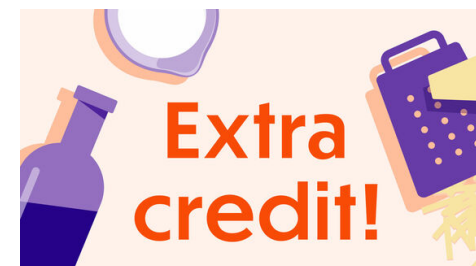
4. Broil chicken & beans

Broil **chicken and green beans** on top oven rack until chicken is crispy in spots, and green beans are crisp-tender and slightly charred, 6–8 minutes, rotating baking sheet halfway through (watch closely as broilers vary).



5. Finish & serve

In a small bowl, whisk to combine **yakiniku sauce** and **2 tablespoons water**. Fluff **rice** with a fork. Serve **rice** topped with **chicken and green beans**, then drizzle all over with **yakiniku sauce**. Enjoy!



6. Make it spicy!

This dish is already fire, but you can bring some spice to each bite with a dash of your favorite hot sauce over top.