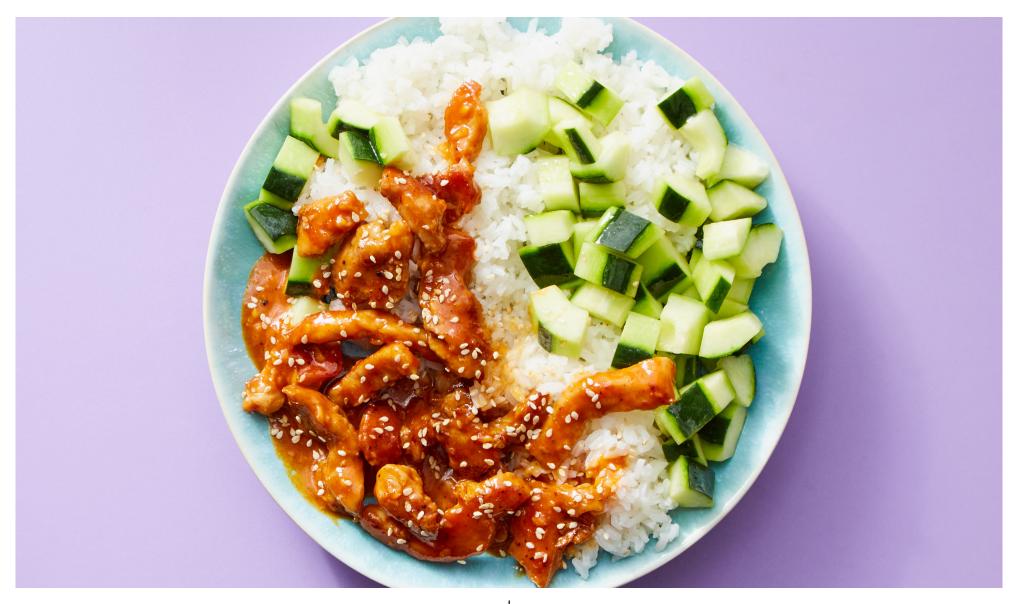
# **DINNERLY**



# Coconut-Gochujang Glazed Chicken

with Rice & Cucumber Relish





Ever find yourself daydreaming about a fluffy bed of rice and crunchy, savory, deliciously saucy toppings? 'Cause same. We turned that daydream into a tasty reality by smothering chicken in a coconut-gochujang glaze. The savory and sweet fermented chili paste packs a seriously flavorful punch. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- · 1 cucumber
- 1 oz fresh ginger
- ¾ oz coconut milk powder
  7,15
- · 1 oz gochujang 6
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ½ lb pkg chicken breast strips

### WHAT YOU NEED

- ¼ cup distilled white vinegar (or apple cider vinegar)
- · neutral oil
- sugar
- kosher salt & ground pepper

#### **TOOLS**

- · small saucepan
- · medium nonstick skillet

# **ALLERGENS**

Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### **NUTRITION PER SERVING**

Calories 700kcal, Fat 29g, Carbs 83g, Protein 33g



#### 1. Cook rice

In a small saucepan, combine rice, 1½ cups water, and ½ teaspoon salt. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



## 2. Make cucumber relish

Peel **cucumber** and cut in half lengthwise. Using a spoon, scoop out and discard seeds, then cut into ½-inch pieces.

In a medium bowl, whisk together ¼ cup vinegar, 2 tablespoons each of oil and water, 2 teaspoons sugar, and 1 teaspoon salt. Stir in cucumbers; set aside to marinate until ready to serve.



# 3. Prep glaze & chicken

Peel and finely chop 1 tablespoon ginger. Add to a medium bowl with coconut milk powder, half of the gochujang (or more depending on heat preference), ½ cup water, 1 tablespoon sugar, and ¼ teaspoon salt: whisk to combine.

Pat **chicken** dry and season with **salt** and **pepper**.



4. Cook chicken

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until outer edges are browned and crispy, 4–5 minutes. Stir chicken and continue cooking until cooked through, about 1 minute more.



5. Add glaze & serve

To skillet with **chicken**, add **gochujang mixture** and cook, stirring frequently, until sauce is thickened, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.

Serve coconut-gochujang glazed chicken over rice with cucumber relish alongside. Sprinkle sesame seeds over pork. Enjoy!



6. Spice it up!

Gochujang and kimchi go together like peas in a pod. That spicy fermented cabbage instantly elevates any meal—not to mention it's great for gut health! Just throw a few pieces onto your plate before serving.