

DINNERLY



Spicy Shichimi Togarashi Chicken Bowl with Snow Peas & Pickled Radish



ca. 20min



2 Servings

If you need a bowl full of goodness to bring you back to life, then look no further. This chicken bowl can do the trick thanks to shichimi togarashi—a Japanese spice blend that's equal parts warm, nutty, citrusy, and magical. Add crisp snow peas, bright pickled radishes, fluffy jasmine rice, and before you even know it, you're living the good life. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 radish
- 4 oz snow peas
- 3 oz stir-fry sauce ^{1,6}
- 10 oz pkg ground chicken
- ¼ oz shichimi togarashi ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

TOOLS

- small saucepan
- medium nonstick 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 590kcal, Fat 14g, Carbs 74g, Protein 39g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Thinly slice **radish**. Halve **snow peas** lengthwise. Finely chop **2 teaspoons garlic**.

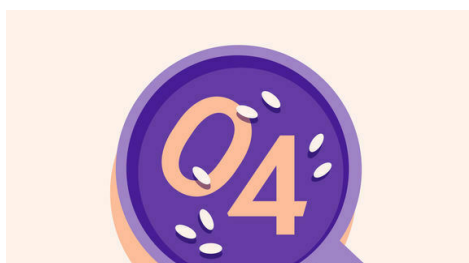
In a small bowl, stir to combine **sliced radish** with **1 tablespoon vinegar** and a **pinch each of salt and sugar**. Set aside, stirring occasionally, until step 5.

In a separate small bowl, whisk to combine **stir-fry sauce, 3 tablespoons water, ½ teaspoon vinegar**, and **¼ teaspoon sugar**.



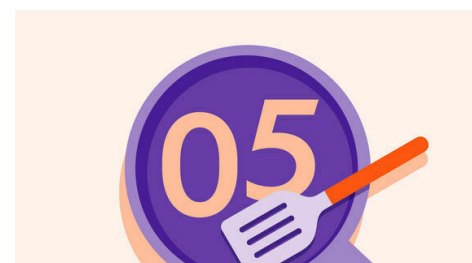
3. Cook snow peas

Heat **1 teaspoon oil** in a medium nonstick skillet over medium-high. Add **snow peas, half of the chopped garlic**, and a **pinch each of salt and pepper**. Cook, stirring occasionally, until peas are tender and lightly browned, 2–4 minutes. Transfer to a bowl and cover to keep warm.



4. CHICKEN VARIATION

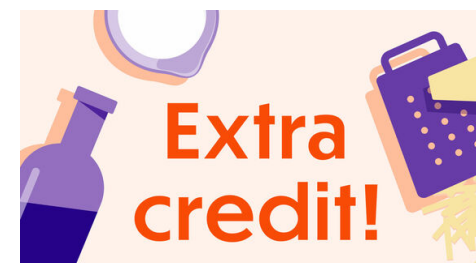
Heat **1 tablespoon oil** in same skillet over medium-high. Add **ground chicken** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned, 5–7 minutes. Reduce heat to medium, then add **remaining chopped garlic** and **half of the stir-fry sauce mixture**; stir to coat chicken. Simmer until sauce is thickened, about 1 minute.



5. Finish & serve

Fluff **rice** with a fork and spoon into bowls. Top with **pickled radish, snow peas**, and **chicken**.

Serve **shichimi togarashi chicken bowl** with a **sprinkle of shichimi** and a drizzle of **remaining stir-fry sauce mixture** over top. Enjoy!



6. Choose your spice!

If you like a kick of heat, add more shichimi to your bowl or even some Sriracha. If you don't like spice, then add less!