

MARLEY SPOON



Chicken Shogayaki

with Cabbage, Rice & Shichimi Togarashi

 ca. 20min  2 Servings

A popular Japanese bento box dish, chicken shogayaki comes together fast and delivers maximum flavor. Lean chicken and sweet onions brown to golden perfection before combining with a fresh ginger sauce. Grated ginger mixes with tamari and mirin, a sweet rice wine, to create a silky glaze. Short-grain rice and crisp shredded cabbage soak up the sauce and a sprinkle of shichimi togarashi caps off this Japanese comfort meal.

What we send

- 5 oz sushi rice
- 1 yellow onion
- 1 piece fresh ginger
- 1 oz mirin
- 2 (½ oz) tamari soy sauce³
- 4 oz grape tomatoes
- 10 oz pkg chicken breast strips
- 2 oz mayonnaise^{1,3}
- ¼ oz shichimi togarashi²
- 14 oz cabbage blend

What you need

- kosher salt & ground pepper
- sugar
- all-purpose flour (or gluten-free alternative)
- neutral oil

Tools

- fine-mesh sieve
- small saucepan
- microplane or grater
- medium skillet

Allergens

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

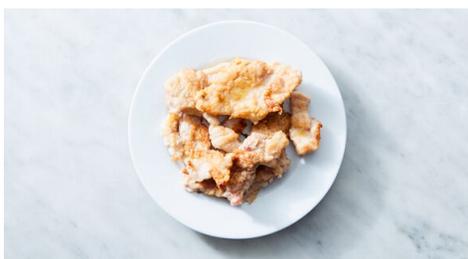
Nutrition per serving

Calories 840kcal, Fat 34g, Carbs 93g, Protein 44g



1. Cook rice

In a fine-mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine rice with **1 cup water**, and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



4. Cook chicken

Pat **chicken** dry, then toss with **1 tablespoon flour**; season lightly with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over medium-high until just starting to smoke. Add chicken; cook, without stirring, until well browned on one side, 3 minutes. Stir and continue to cook until cooked through, about 2 minutes more. Transfer to a plate.



2. Mix sauce

Into a small bowl, finely grate **1 tablespoon onion** and **2 teaspoons ginger** (peel, if desired). Stir in **mirin**, **tamari**, **2 tablespoons water**, and **1 teaspoon sugar**.



5. Cook sauce

Heat **2 teaspoons oil** in same skillet over medium. Add **sliced onions**; cook until softened and golden brown, 3-4 minutes. Add **chicken** and **sauce**; cook until slightly thickened, 1-2 minutes. Serve **chicken shogayaki** over **rice** with **tomatoes**, **shredded cabbage**, and a **dollop of mayonnaise** alongside, if desired. Sprinkle **shichimi togarashi** over top and serve.



3. Prep veggies

Thinly slice **remaining onion**. Cut **tomatoes** in half.



6. Serve

Enjoy!