

DINNERLY



Grilled Teriyaki Chicken with Miso Butter

Corn on the Cob & Rice



30-40min



2 Servings

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 2 oz teriyaki sauce ^{1,6}
- 2 scallions
- 1 ear of corn
- 0.63 oz miso paste ⁶
- 5 oz jasmine rice
- ½ oz honey

WHAT YOU NEED

- neutral oil
- 1 Tbsp softened unsalted butter ⁷

TOOLS

- small saucepan
- grill, grill pan, or broiler

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

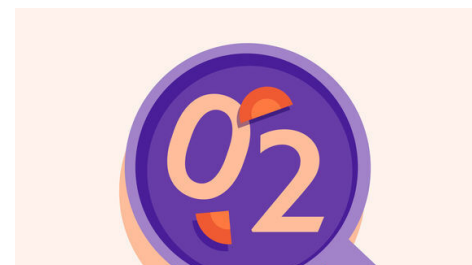
NUTRITION PER SERVING

Calories 0kcal



1. Cook rice

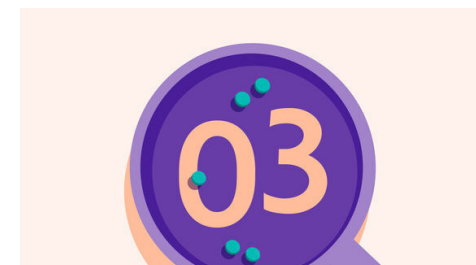
Preheat grill to medium-high heat. In a small saucepan, combine rice and 1¼ cups water; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

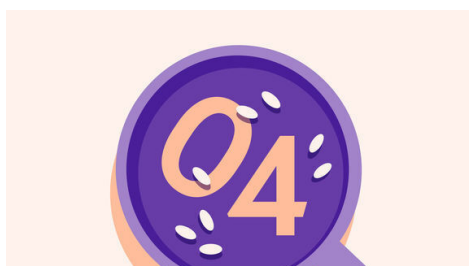
In a large bowl, stir together miso, honey, and 1 tablespoon softened butter until evenly combined. Set aside.

Trim scallions; thinly slice. Shuck corn, removing any strings; carefully cut in half crosswise. Pat chicken dry. In a small bowl, coat chicken with 1 tablespoon each teriyaki sauce and oil.



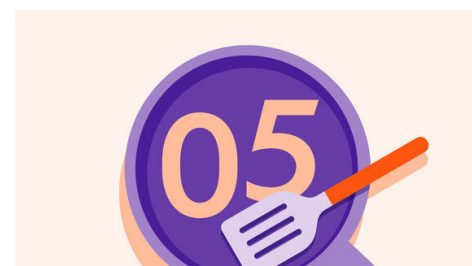
3. Grill corn

Brush grill grates with oil. Grill corn, turning occasionally, until charred on all sides and fully tender, about 10 minutes. Transfer to bowl with miso butter along with half the scallion. Toss until evenly coated.



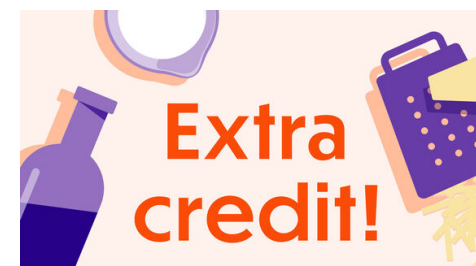
4. Grill chicken

Grill chicken until deeply charred in spots and cooked through, 3–4 minutes per side. Brush chicken with remaining teriyaki sauce during the last minute of cooking, flipping chicken frequently, until sauce is sticky and caramelized. Transfer to a cutting board to rest, 5 minutes.



5. Serve

Thinly slice chicken if desired. Serve with rice and corn. Garnish with remaining scallions. Enjoy!



6.

Extra credit!