

# DINNERLY

## Grilled Teriyaki Chicken with Miso Glazed

Corn on the Cob & Rice



2 Servings

### WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 2 oz teriyaki sauce <sup>1,6</sup>
- 2 scallions
- 1 ear of corn
- 0.63 oz miso paste <sup>6</sup>
- 5 oz jasmine rice
- ½ oz honey

### WHAT YOU NEED

#### TOOLS

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 0kcal



1.

Preheat grill to medium-high heat. In a small saucepan, combine rice, 1¼ cups water, and ½ teaspoon salt; 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.

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; season all over with salt and pepper.



3.

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



5.



6.