

# DINNERLY



## Chicken Teriyaki & Sushi Rice with Creamy Sesame Slaw



30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. A baked rice dish is THE definition of simple and satisfying (and extra delish when it's sticky sushi rice). We top it with chicken teriyaki, scallions, and sesame seeds for a flavor overload, not to mention the creamy slaw alongside. We've got you covered!

## WHAT WE SEND

- 5 oz sushi rice
- aluminum foil tray
- ½ lb pkg chicken breast strips
- 2 (2 oz) teriyaki sauce <sup>1,2</sup>
- 2 scallions
- 14 oz cabbage blend
- 2 oz sesame dressing <sup>3,1,2</sup>
- 2 oz mayonnaise <sup>4,1</sup>
- 2 (¼ oz) pkts toasted sesame seeds <sup>3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

## TOOLS

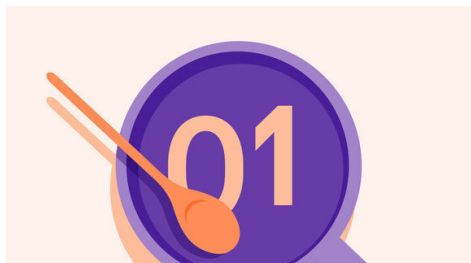
- fine-mesh sieve
- aluminium foil

## ALLERGENS

Soy (1), Wheat (2), Sesame (3), Egg (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

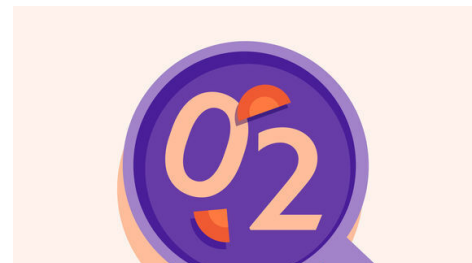
Calories 780kcal, Fat 35g, Carbs 84g, Protein 36g



### 1. Bake rice

Preheat oven to 400°F with racks in the center and upper third.

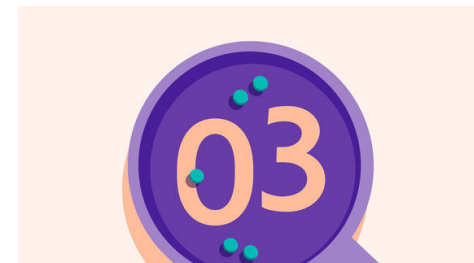
In a fine mesh sieve, rinse **rice** until water runs clear. Add to foil tray with **1 cup water** and cover with aluminum foil. Bake on center oven rack until tender and water is absorbed, about 20 minutes. Let rest, covered, for 5 minutes. Switch oven to broil.



### 2. Broil chicken

Meanwhile, pat **chicken** dry; season with **salt** and **pepper**. Toss in a small bowl with **half of the teriyaki sauce** and **1 teaspoon oil**.

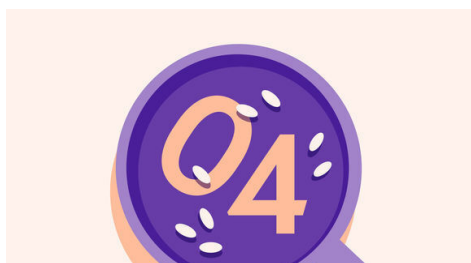
Once **rice** has rested, uncover tray and scatter chicken in a single layer over top. Broil on upper oven rack, rotating occasionally, until chicken is browned in spots and cooked through, 4–6 minutes (watch closely as broilers vary).



### 3. Make sesame slaw

Trim **scallions** and thinly slice, keeping dark greens separate.

In a large bowl, toss **half of the cabbage blend** (save rest for own use) with **scallion whites** and **light greens**, **sesame dressing**, **mayonnaise**, and **half of the sesame seeds**; season to taste with **salt** and **pepper**.



### 4. Serve

Top **chicken and rice** with **scallion dark greens** and **remaining teriyaki sauce and sesame seeds**. Serve with **sesame slaw**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!