

# DINNERLY



## Grilled Teriyaki Chicken with Jasmine Rice

& Tamari Butter Corn on the Cob



30-40min



2 Servings

| Tamari butter corn. 'Nuff said. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- ½ oz tamari soy sauce <sup>2</sup>
- ½ oz honey
- 2 scallions
- 1 ear of corn
- 10 oz pkg boneless, skinless chicken breast
- 2 oz teriyaki sauce <sup>2,3</sup>

### WHAT YOU NEED

- 1 Tbsp unsalted butter <sup>1</sup>
- neutral oil

### TOOLS

- grill, grill pan, or broiler
- small saucepan

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 640kcal, Fat 15g, Carbs 82g, Protein 42g



#### 1. Cook rice

Preheat grill to medium-high, if using. 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 **tamari**, **honey**, and **1 tablespoon softened butter** until combined. Set aside.

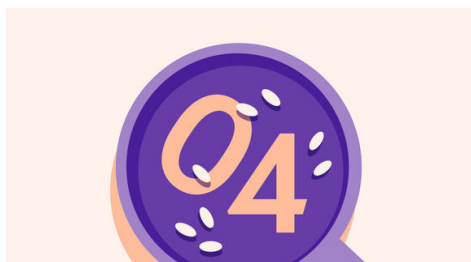
Trim **scallions**; thinly slice. Shuck **corn**, removing any strings; carefully cut in half crosswise.

Pat **chicken** dry. In a small bowl, coat chicken with **1 tablespoon each of teriyaki sauce and oil**.



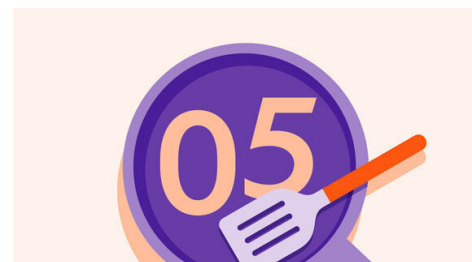
#### 3. Grill corn

Preheat grill pan to medium-high, if using. Brush grill grates with **oil**. Grill **corn**, turning occasionally, until charred on all sides and fully tender, about 10 minutes. Transfer to bowl with **tamari butter** along with **half of the scallions**; toss until evenly coated.



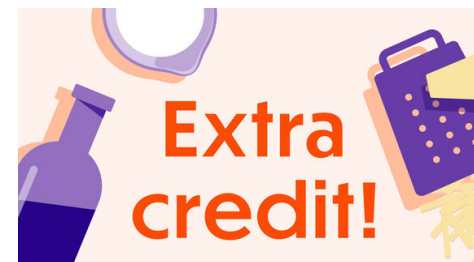
#### 4. Grill chicken

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 **tamari butter corn**. Garnish with **remaining scallions**. Enjoy!



#### 6. Rate your plate!

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