

DINNERLY



Japanese Rice & Ready to Heat Chicken Bowl

with Green Beans & Steamed Rice



under 20min



2 Servings

You're probably wondering what is so intoxicating about this hearty rice bowl. Spoiler alert: It's crispy ready to heat chicken smothered in yakiniku sauce—a sweet and savory Japanese BBQ sauce. We did the hard work of cooking the chicken long and slow, so it's fork-tender for a quick broil in the oven and on your table in less than 20 minutes! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb green beans
- ½ lb pkg ready to heat chicken
- 1.8 oz yakiniku ^{1,2,3}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic

TOOLS

- small saucepan
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 17g, Carbs 75g, Protein 34g



1. Cook rice

Finely chop **2 teaspoons garlic**.

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon of the chopped garlic**; cook until rice is lightly toasted, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Remove from heat and keep covered until step 5.



4. Broil chicken & veggies

Broil **chicken and green beans** on top oven rack until chicken is crispy in spots, and green beans are crisp-tender and slightly charred, 6–8 minutes, rotating baking sheet halfway through (watch closely as broilers vary).



2. Prep ingredients

Preheat broiler with a rack in the top position.

Trim ends from **green beans**. Using your fingers or two forks, break up **chicken** into bite-size pieces.



5. Finish & serve

Fluff **rice** with a fork.

Serve **rice** topped with **Japanese shredded chicken** and **green beans**, then drizzle all over with **yakiniku sauce**. Enjoy!



3. Season chicken & veggies

On a rimmed baking sheet, toss **chicken** with **remaining chopped garlic**, **2 tablespoons water**, and **1 tablespoon oil**. Push to one side of the baking sheet and spread into a single layer. Transfer **green beans** to other side of baking sheet; toss with **2 teaspoons oil** and a pinch each of **salt and pepper**.



6. Make it spicy!

This dish is already fire, but you can bring some spice to each bite with a dash of your favorite hot sauce over top.