



## Miso-Glazed Chicken

with Pickled Vegetable Salad



20-30min



2 Servings

Miso is a Japanese seasoning made from fermented soybeans, mixed with salt and rice or barley—it adds a deep umami flavor to dishes. White miso has a shorter fermentation period, giving the savory paste a more mellow flavor than its red or brown counterpart.



## What we send

- garlic
- 1 piece fresh ginger
- 0.63 oz miso paste <sup>2</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz salted peanuts <sup>1</sup>
- 2 scallions
- 1 cucumber
- 1 radish
- 5 oz baby spinach

## What you need

- white wine vinegar (or apple cider vinegar) <sup>3</sup>
- neutral oil
- sugar
- kosher salt & ground pepper

## Tools

- box grater or microplane
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 540kcal, Fat 35g, Carbs 17g, Protein 45g



### 1. Make marinade

Finely grate **½ teaspoon each of garlic and ginger**. In a small bowl, whisk together **garlic, miso, half of the grated ginger, 1 tablespoon vinegar, 2 tablespoons oil, ½ teaspoon sugar, and a few grinds pepper**.



### 4. Pickle vegetables

In a medium bowl, whisk together **remaining ginger, 1 tablespoon vinegar, ¼ teaspoon sugar, a pinch of salt, and a few grinds pepper**. Add **cucumbers and sliced radishes**; toss to combine. Set aside until step 6.



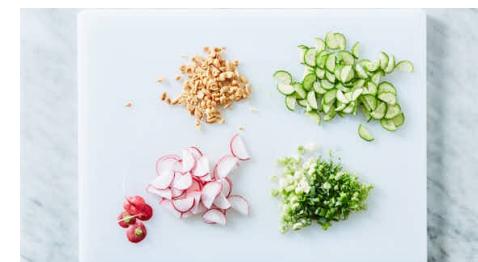
### 2. CHICKEN VARIATION

Pat **chicken** dry. Poke chicken a few times all over with a fork, then rub **half of the marinade** all over chicken (reserve remaining marinade for step 5). Set chicken aside to marinate, at room temperature, until step 5.



### 5. Cook chicken

Scrape off and discard **marinade** from **chicken**, then pat dry. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add chicken to skillet; cook until browned and cooked through, turning once, 3-4 minutes per side. Remove skillet from heat, and brush **reserved marinade** over chicken, letting it melt to create a thin sauce.



### 3. Prep ingredients

Coarsely chop **peanuts**. Trim **scallions**, then thinly slice about ¼ cup. Trim ends from **cucumber**, then halve lengthwise and thinly slice into half moons. Trim ends from **radishes**, then thinly slice (cut in half if radishes are large).



### 6. Finish salad & serve

Add **spinach, all but 2 tablespoons of the sliced scallions, and 1 tablespoon oil** to bowl with **pickled vegetables**. Toss to combine. Spoon onto plates and top with **chopped peanuts**. Thinly slice **chicken** and serve alongside **spinach salad**. Spoon **sauce** over top and garnish with **remaining sliced scallions**. Enjoy!