

DINNERLY



Grilled Teriyaki Chicken with Jasmine Rice

& Miso Butter Corn on the Cob



30-40min



2 Servings

Mi-so hungry for literally everything on this plate. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 0.63 oz miso paste ⁴
- ½ oz honey
- 2 scallions
- 1 ear of corn
- 8 oz pkg salmon filets ¹
- 2 oz teriyaki sauce ^{2,4}

WHAT YOU NEED

- 1 Tbsp unsalted butter ³
- neutral oil

TOOLS

- grill, grill pan, or broiler
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 15g, Carbs 83g, 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 **miso**, **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 **salmon** dry. In a small bowl, coat salmon with **1 tablespoon each of teriyaki sauce and oil**.



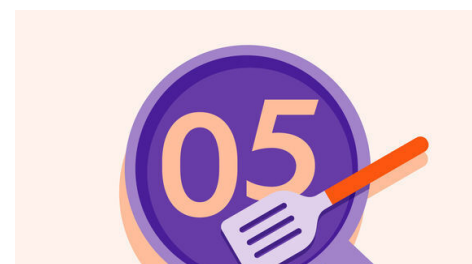
3. Grill corn

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 **miso butter** along with **half of the scallions**; toss until evenly coated.



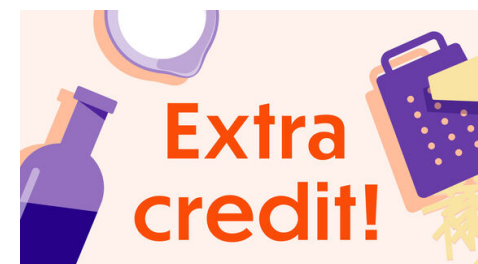
4. SALMON VARIATION

Grill **salmon** until deeply charred in spots and just medium, 3–4 minutes per side. Brush salmon with **remaining teriyaki sauce** during the last minute of cooking, flipping salmon frequently, until sauce is sticky and caramelized. Transfer to a cutting board to rest, 5 minutes.



5. Serve

Serve **teriyaki salmon** with **rice** and **miso butter corn**. Garnish with **remaining scallions**. Enjoy!



6. Rate your plate!

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