

DINNERLY

Chik'n Katsu

With Cucumber Salad



ca. 20min



2 Servings

WHAT WE SEND

- 2 (1.8 oz) katsu sauce ^{1,6}
- 7 oz pkg plant-based chik'n cutlet ¹
- 5 oz sushi rice
- 1 cucumber
- 1 carrot
- 1 oz pickled ginger

WHAT YOU NEED

- 3 teaspoons apple cider vinegar
- kosher salt
- pinch of sugar
- 3 tablespoons neutral oil
- ½ teaspoon garlic

TOOLS

- medium skillet
- medium saucepan

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Make rice

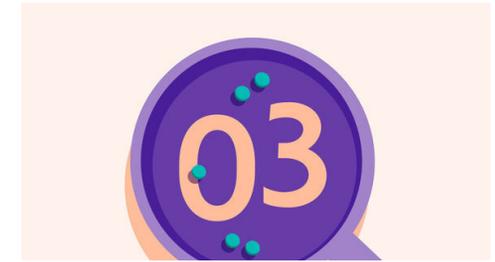
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Finely chop ½ teaspoon garlic. Use a vegetable peeler or mandolin to shave **carrot** and **cucumber** into wide ribbons (peel if desired).

In a large bowl, combine 3 teaspoons vinegar, pickled ginger and juice, garlic, and a pinch each of salt and sugar. Add ribboned vegetables and toss to evenly coat.



3. Sear chicken

Heat 3 tablespoons oil in medium skillet over medium high. Add chick'n and cook until browned, 2–3 minutes per side. Transfer to a paper towel lined surface.



4. Serve

Season vegetables to taste with salt. Fluff rice with a fork and spoon into bowls. Top with cutlet and pickled veggies. Drizzle katsu sauce over the top of the cutlet. Enjoy!



5.



6.

Extra credit!