



Plant-Based Chik'n Katsu & Cucumber Salad

with Pickled Radishes



ca. 20min



2 Servings

Balance is key in Japanese katsu bowls, where crispy brown cutlets rest on steamy sushi rice with a drizzle of sweet and tangy Japanese-style BBQ sauce. Here, we swap in vegan chik'n cutlets so no one misses out on this ever-popular meal. We toss cucumbers in a sesame-soy marinade that enhances everything it touches, and quick pickle crunchy and mild daikon radishes that bring a fresh and light bite to this hearty bowl.

What we send

- 5 oz sushi rice
- 1 daikon radish
- 1 cucumber
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 1 oz rice vinegar
- ¼ oz gochugaru flakes
- 2 (¼ oz) pkts mixed sesame seeds ¹¹
- 7 oz pkg plant-based chik'n cutlet ¹
- 2 (1.8 oz) katsu sauce ^{1,6}

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- fine-mesh sieve
- small saucepan
- microwave
- medium skillet

Cooking tip

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Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

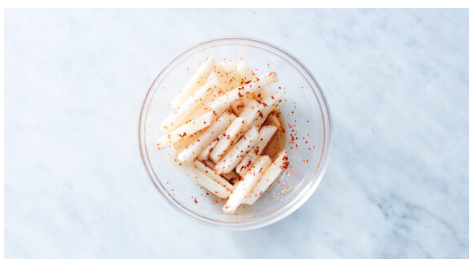
Calories 900kcal, Fat 39g, Carbs 114g, Protein 26g



1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear.

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Pickle daikon radish

In a medium bowl, stir together **1 tablespoon rice wine vinegar** and **1 teaspoon each of gochugaru flakes, salt, and sugar**. Microwave until sugar is dissolved, 10-20 seconds. Add **daikon** and toss to coat.



2. Prep veggies

Meanwhile, cut **daikon radish** into ¼-inch thick planks.

Halve **cucumber** lengthwise, scoop out seeds if desired, and thinly slice on a diagonal.



5. Brown cutlets

Heat **2 tablespoons neutral oil** in a medium skillet over medium-high. Add **chik'n cutlets** and cook until browned and warmed through, 2-3 minutes per side. Transfer to a paper towel-lined plate.



3. Make cucumber salad

In a medium bowl, whisk to combine **3 teaspoons tamari**, **2 teaspoons sesame oil**, and **½ teaspoon rice wine vinegar**. Add **cucumber** and **half of the sesame seeds**; toss to coat. Season to taste with **salt** and **pepper**.



6. Finish & serve

Fluff **rice** with a fork and spoon into bowls. Top with **cucumber salad**, **pickled daikon**, and **chik'n cutlets**. Drizzle **katsu sauce** over **cutlets** and sprinkle **remaining sesame seeds** over salad. Enjoy!