



# Korean-Style Chicken Patties

## with Sesame-Green Onion Rice, Carrots and Edamame

Spicy

Quick

25 Minutes



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Ground Chicken



Ground Beef



Jasmine Rice



Carrot



Edamame



Green Onion



Panko Breadcrumbs



Gochujang



Ginger-Garlic Puree



Sesame Seeds



Honey



Soy Sauce

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO GOCHUJANG

*This fermented Korean chili paste has distinctive savoury, sweet and spicy notes!*

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Medium bowl, vegetable peeler, measuring spoons, strainer, medium pot, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Chicken *	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot	1	2
Edamame	56 g	113 g
Green Onion	1	2
Panko Breadcrumbs	¼ cup	½ cup
Gochujang 🌶️	2 tbsp	4 tbsp
Ginger-Garlic Puree	2 tbsp	4 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Cook rice

- Heat a medium pot over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **half the ginger-garlic puree** and **rice**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups** (2 ½ cups) **water** and ⅛ **tsp** (¼ **tsp**) **salt** and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



### Cook veggies

- Peel, then halve **carrot** lengthwise. Cut into ½-inch half-moons.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted. Add **edamame**, **carrots** and **2 tbsp** (4 **tbsp**) **water**.
- Cook until **veggies** are lightly charred, 4-5 mins. Season with **salt** and **pepper**.
- Transfer to a plate.

2



### Form patties

- Meanwhile, add **chicken**, **panko**, **remaining ginger-garlic puree** and ⅛ **tsp** (¼ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form into **four 3-inch patties** (8 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal! In step 4, you can carefully re-shape the patties when cooking.)

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **chicken**\*\*

5



### Cook and glaze patties

- Add **1 tbsp oil** to the same pan, then **patties**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed, using 1 **tbsp** oil per batch.)
- Cook until browned all over and cooked through, 4-5 min per side.\*\*
- Reduce heat to medium.
- Add **gochujang**, **honey**, **soy sauce** and ½ **cup** (1 **cup**) **water** to the pan. Season with **pepper**, then stir to combine.
- Cook, until **glaze** thickens slightly and **patties** are well-coated, 2-3 min.

3



### Toast sesame seeds

- Heat a large non-stick pan over medium heat.
- When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 4-5 min. (**TIP:** Keep your eye on sesame seeds so they don't burn!)
- Remove from heat, then transfer to a plate.

6



### Finish and serve

- Thinly slice green **onion**.
- Fluff **rice** with a fork, then stir in **half the green onions** and **half the sesame seeds**.
- Divide **rice** between bowls. Top with **veggies** and **patties**.
- Pour **any remaining sauce** over **patties**.
- Sprinkle with **remaining green onions** and **remaining sesame seeds**.

Dinner Solved!



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