

you're set. Happy cooking!

Korean-Style Chicken Patties

with Sesame-Green Onion Rice, Carrots and Edamame



Issue with your meal?
Scan the QR code to share your feedback.

25 Minutes Spicy Quick **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









Jasmine Rice





Edamame





Green Onion

Panko Breadcrumbs



Ginger-Garlic Puree



Sesame Seeds



Honey



HELLO GOCHUJANG

Start here

Before starting, wash and dry all produce.

Measurements , 1 tbsp (2 tbsp) within steps

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	⅓ 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*		

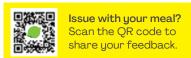
Salt and Pepper*

- * 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.





Cook rice

- Heat a medium pot over medium heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then half the ginger-garlic puree and rice. Cook, stirring often, until fragrant, 2-3 min. Add **1 1/4 cups** (2 1/2 cups) water and 1/4 tsp (1/4 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.



Form patties

- Meanwhile, add chicken, panko, remaining ginger-garlic puree and 1/8 tsp (1/4 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 reshape 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.**



Toast sesame seeds

- Heat a large non-stick pan over medium
- 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.



Cook veggies

- · Peel, then halve carrot lengthwise. Cut into 1/2-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.



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.



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!