



# Korean-Style Sticky Chicken

with Charred Corn Slaw & Sriracha Mayo

SUMMER SALADS

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Garlic



Celery



Sweetcorn



Baby Leaves



Chicken Thigh



Korean Stir-Fry Sauce



Slaw Mix



Sriracha



Mayonnaise

### Recipe Update

Due to local availability, we've changed some of your ingredients. They may be a little different to what's pictured, but just as delicious!

Prep in: 25-35 mins  
Ready in: 35-45 mins

Carb Smart

Eat Me Early

Our eyes are wide open with anticipation for sticky and richly sauced chicken, it's simply irresistible. In a bowl of charred corn slaw it's sure to make your jaw drop and don't get us started on the sriracha mayo. In fact, let's dive right in and enjoy!

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
celery	1 stalk	2 stalks
sweetcorn	½ large tin	1 large tin
baby leaves	1 small packet	1 medium packet
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
Korean stir-fry sauce	1 medium packet	1 large packet
slaw mix	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
sriracha	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2133kJ (510Cal)	501kJ (120Cal)
Protein (g)	33g	7.7g
Fat, total (g)	37.2g	8.7g
- saturated (g)	7.3g	1.7g
Carbohydrate (g)	23.2g	5.4g
- sugars (g)	14.6g	3.4g
Sodium (mg)	1407mg	330mg
Dietary Fibre (g)	4.9g	1.2g

The quantities provided above are averages only.

## Allergens

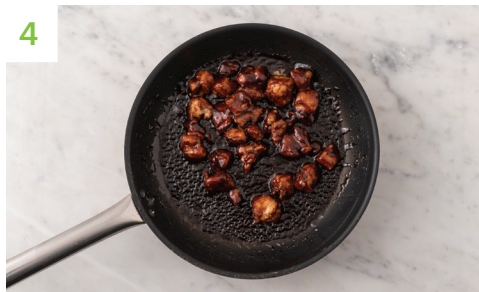
Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Finely chop **garlic**. Thinly slice **celery**. Drain **sweetcorn**. Roughly chop **baby leaves**. Cut **chicken thigh** into 2cm chunks.
- In a medium bowl, combine **chicken, garlic**, a generous pinch of **salt** and a drizzle of **olive oil**. Set aside.



## Add the sauce

- Reduce the heat to medium, then add **Korean stir-fry sauce** and cook, stirring, until chicken is coated and sauce is heated through, **1 minute**.



## Char the corn

- Heat a large frying pan over medium-high heat. Cook **sweetcorn**, tossing, until lightly browned, **4-5 minutes**. Transfer to a large bowl.

**TIP:** Cover the pan with a lid if the corn kernels are "popping" out.



## Toss the slaw

- Meanwhile, add **slaw mix** to the **charred corn**, along with **celery, baby leaves** and a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**.
- In a small bowl, combine **sriracha, mayonnaise** and a dash of **water**. Season to taste.



## Cook the chicken

- Return the frying pan to high heat with a drizzle of **olive oil**.
- When oil is hot, cook **chicken**, tossing, until browned and cooked through, **5-6 minutes**.

**TIP:** Chicken is cooked through when it's no longer pink inside.



## Serve up

- Divide charred corn slaw between bowls.
- Top with Korean-style sticky chicken.
- Drizzle with sriracha mayo to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



2024 | CW11

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)