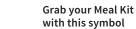


Sticky Korean Popcorn Chicken & Cheesy Corn

with Peanut Rice & Asian Radish Slaw

TASTE TOURS











Crushed Peanuts





Radish

Spring Onion





Sweetcorn









Shredded Cheddar



Cornflour

Cheese



Korean Stir-Fry



Garlic Aioli



Crispy Shallots



Prep in: 25-35 mins Ready in: 40-50 mins



Korean cuisine isn't shy about using big, bold and outrageous flavours. This sticky chicken is no exception. We took a cue from the Asian nation's famed chicken and have teamed it with cheesy corn over nutty rice and a crispy radish salad for an absolutely vibrant feast.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Plain Flour

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

Medium saucepan with a lid·Medium or large baking dish· Large frying pan

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
crushed peanuts	1 medium packet	2 medium packets
spring onion	1 stem	2 stems
radish	2	4
sweetcorn	1 large tin	2 large tins
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
ginger paste	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
cornflour	1 medium packet	2 medium packets
plain flour*	2 tbs	1/4 cup
Korean stir-fry sauce	1 medium packet	1 large packet
Asian slaw mix	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
crispy shallots	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4709kJ (1125Cal)	800kJ (191Cal)
Protein (g)	48.1g	8.2g
Fat, total (g)	59.3g	10.1g
- saturated (g)	15g	2.5g
Carbohydrate (g)	104.7g	17.8g
- sugars (g)	21.4g	3.6g
Sodium (mg)	1630mg	277mg
Dietary Fibre (g)	9.6g	1.6g

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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the peanut rice

- In a medium saucepan, add the **water** and bring to the boil over high heat.
- Add jasmine rice, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove pan from heat and keep covered until rice is tender and water is absorbed, **10-15 minutes**.
- When the rice is done, stir through crushed peanuts. Season to taste. Cover to keep warm and set aside.

TIP: The rice will finish cooking in its own steam so don't peek!



Get prepped

- Meanwhile, preheat the grill to high.
- Thinly slice spring onion and radish.
- Drain sweetcorn. Cut chicken thigh into 2cm chunks.
- In a medium bowl, combine chicken, ginger paste, a generous pinch of salt and a drizzle of vinegar. Set aside.



Make the cheesy corn

- In a baking dish, combine sweetcorn, mayonnaise, half the spring onion and a pinch of sugar.
- Season with salt and pepper, then sprinkle over shredded Cheddar cheese. Grill until the cheese has melted, 7-8 minutes.



Cook the chicken

- Heat a large frying pan over medium-high heat with enough olive oil to cover the base.
- To the bowl with chicken, add cornflour and the plain flour and toss to coat.
- When oil is hot, dust off any excess flour from chicken, then cook chicken in batches, tossing occasionally, until browned and cooked through,
 5-6 minutes. Transfer to a medium bowl.
- Add Korean stir-fry sauce and toss chicken to coat.



Toss the slaw

 While the chicken is cooking, combine radish,
 Asian slaw mix and garlic aioli in a second medium bowl and toss to coat. Season to taste.



Serve up

- Bring everything to the table to serve. Top cheesy corn with remaining spring onion.
- Help yourself to sticky Korean popcorn chicken, cheesy corn, creamy slaw and peanut rice.
- Garnish slaw with crispy shallots to serve.
 Enjoy!



