



# Teriyaki Chicken & Garlic Rice Bowl

with Japanese Mayo

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Carrot



Broccoli



Coriander



Chicken Breast Strips



Mayonnaise



Japanese Dressing



Mixed Sesame Seeds



Teriyaki Sauce

Hands-on: **30-40 mins**  
Ready in: **40-50 mins**

Eat me early

When mayo gets together with Japanese dressing, our tastebuds start doing a happy dance. And when juicy pieces of teriyaki chicken, crunchy broccolini and mouth-watering garlic rice join the mix, it's our kind of party!

### Pantry items

Olive Oil, Butter, Soy Sauce

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Medium saucepan with a lid · Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
jasmine rice	1 packet	2 packets
water* (for the rice)	1¼ cups	2½ cups
salt*	¼ tsp	½ tsp
carrot	1	2
broccolini	1 bunch	1 bunch
coriander	1 bunch	1 bunch
chicken breast strips	1 packet	1 packet
mayonnaise	1 packet (40g)	1 packet (100g)
Japanese dressing	1 packet (30g)	2 packets (60g)
mixed sesame seeds	½ sachet	1 sachet
teriyaki sauce	1 packet (65g)	1 packet (130g)
soy sauce*	1 tbs	2 tbs
water* (for the sauce)	1 tbs	2 tbs

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3680kJ (878Cal)	813kJ (194Cal)
Protein (g)	46.2g	10.2g
Fat, total (g)	39.1g	8.7g
- saturated (g)	10.1g	2.2g
Carbohydrate (g)	83.2g	18.4g
- sugars (g)	16.2g	3.6g
Sodium (mg)	1790mg	396mg

### 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.



## 1. Make the garlic rice

Finely chop the **garlic**. In a medium saucepan, melt the **butter** with a **dash** of **olive oil** over a medium heat. Add the **garlic** and cook until fragrant, **1-2 minutes**. Add the **jasmine rice**, **water (for the rice)** and the **salt**, stir, then bring to the boil. Reduce the heat to low and cover with a lid. Cook for **12 minutes**, then remove from the heat and keep covered until the rice is tender and the water is absorbed, **10-15 minutes**.

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



## 4. Cook the veggies

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **carrot** and **broccolini** with a **splash** of **water** and cook, tossing, until tender, **5-6 minutes**. Season with **salt** and **pepper**, then transfer to a medium bowl and cover to keep warm.



## 2. Get prepped

While the rice is cooking, thinly slice the **carrot** (unpeeled) into half-moons. Trim the **broccolini** and cut in half. Thinly slice the **coriander**. Cut the **chicken breast strips** into 2cm chunks. In a medium bowl, combine the **mayonnaise** and **Japanese dressing**. Set aside.



## 5. Cook the chicken

Return the frying pan to a high heat with a **drizzle** of **olive oil**. When the oil is hot, cook the **chicken**, tossing occasionally, until browned and cooked through, **4-5 minutes**. Add the **teriyaki sauce**, **soy sauce** and **water (for the sauce)** and cook until bubbling and reduced, **30 seconds**.

**TIP:** If your pan is getting crowded, cook the chicken in batches for best results!



## 3. Toast the sesame seeds

Heat a large frying pan over a medium-high heat. When the pan is hot, add the **mixed sesame seeds (see ingredients list)** and toast, tossing, until golden, **2-3 minutes**. Transfer to a small bowl.



## 6. Serve up

Divide the garlic rice between bowls. Top with the teriyaki chicken (plus any excess sauce from the pan) and the veggies. Sprinkle over the coriander and toasted sesame seeds. Serve with the Japanese mayo.

**Enjoy!**