



# Japanese Chicken Burger

with Rainbow Slaw and Edamame

**PRONTO** 25 Minutes



Chicken Thighs



Teriyaki Sauce



Moo Shu Spice Blend



Mayonnaise



Cornstarch



Coleslaw Cabbage Mix



Edamame



Green Onions



Artisan Bun



Dill Pickle, sliced



Sour Cream



Rice Vinegar

## HELLO TERIYAKI

*The sweet and savoury combination of soy, honey, ginger and garlic!*

# Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

## Bust Out

Baking Sheet, Large Bowl, Large Non-Stick Pan, Paper Towels, Whisk, Medium Bowl, Aluminum Foil, Measuring Spoons

## Ingredients

	2 Person	4 Person
Chicken Thighs	340 g	680 g
Teriyaki Sauce	1 tbsp	2 tbsp
Moo Shu Spice Blend	1 tbsp	1 tbsp
Mayonnaise	2 tbsp	4 tbsp
Cornstarch	3 tbsp	6 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Edamame	56 g	113 g
Green Onions	2	2
Artisan Bun	2	4
Dill Pickle, sliced	90 ml	90 ml
Sour Cream	3 tbsp	6 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Sugar*	¾ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## 1. START CHICKEN

Thinly slice **green onions**. Whisk together **half the mayo** and **teriyaki sauce** in a medium bowl. Set aside. Combine **cornstarch**, **½ tsp sugar** (dbl for 4 ppl) and **½ tbsp Moo Shu spice blend** (dbl for 4 ppl) in a large zip-top bag. Set aside. Pat **chicken** dry with paper towels, then cut in half. Season with **pepper**.



## 4. TOAST BUNS

When the **chicken** is finished cooking, transfer to a plate. Halve **buns**. Arrange the **buns** cut-side up, on the same baking sheet. Toast **buns** in **middle** of oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on the buns, so they don't burn!)



## 2. COOK CHICKEN

Add **chicken** to the zip-top bag with the **cornstarch mixture**. Close bag and gently shake to coat **chicken** completely. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** Cook chicken in two batches for 4 ppl, using 1 tbsp oil per batch.) Pan-fry, until golden-brown, 1-2 min per side. Transfer **chicken** to the foil-lined baking sheet.



## 5. FINISH SLAW AND BURGERS

Add **coleslaw mix**, **edamame** and **green onions** to the large bowl with dressing. Toss to combine. Season with **salt** and **pepper**. Divide **pickles** on **bottom buns**. Top with **chicken**, **teriyaki-mayo** then some of **slaw**. Finish with **top bun**.



## 3. FINISH CHICKEN & MAKE DRESSING

Broil in **middle** of oven, until **chicken** is cooked through, 5-6 min.\*\* Meanwhile, whisk together **sour cream**, **vinegar**, **remaining mayo** and **¼ tsp sugar** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



## 6. FINISH AND SERVE

Divide **burgers** and **remaining slaw** between plates.

# Dinner Solved!