

# Teriyaki Popcorn Chicken & Cheesy Corn

with Peanut Rice & Asian Radish Slaw

TASTE TOURS

Grab your meal kit with this number

21



Jasmine Rice



Crushed Peanuts



Spring Onion



Radish



Chicken Thigh



Ginger Paste



Sweetcorn



Mayonnaise



Shredded Cheddar Cheese



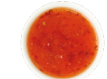
Cornflour



Teriyaki Sauce



Asian Slaw Mix



Sweet Chilli Sauce



Crispy Shallots



Garlic Aioli

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

Eat Me Early

Asian cuisine isn't shy about using big, bold and outrageous flavours. This sticky chicken is no exception. We've taken fried chicken and have teamed it with cheesy corn over nutty rice and an apple salad for an absolutely vibrant feast.

**Pantry items**

Olive Oil, Vinegar, Plain Flour

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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 lid · Medium baking dish · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>water*</b>	1¼ cup	2½ cups
jasmine rice	1 medium packet	1 large packet
crushed peanuts	1 packet	2 packets
spring onion	1 stem	2 stems
radish	2	4
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
ginger paste	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
sweetcorn	1 large tin	2 large tins
mayonnaise	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
cornflour	1 packet	2 packets
<b>plain flour*</b>	2 tbs	¼ cup
teriyaki sauce	1 medium packet	1 large packet
Asian slaw mix	1 medium packet	2 medium packets
sweet chilli sauce	½ large packet	1 large packet
crispy shallots	1 medium sachet	1 large sachet
garlic aioli	½ medium packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3556kJ (611cal)	611kJ (105cal)
Protein (g)	41.5g	7.1g
Fat, total (g)	45.1g	7.7g
- saturated (g)	13.4g	2.3g
Carbohydrate (g)	73.1g	12.6g
- sugars (g)	27.1g	4.7g
Sodium (mg)	1445mg	248.3mg
Dietary Fibre (g)	6.1g	1g

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.

## We're here to help!

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## 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!



## 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 **teriyaki sauce** and toss **chicken** to coat.



## 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.



## Toss the slaw

- While the chicken is cooking, combine **radish**, **Asian slaw mix**, **sweet chilli sauce** (see **ingredients**) and another drizzle of **vinegar** in a second medium bowl and toss to coat. Season to taste.



## 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**.



## Serve up

- Bring everything to the table to serve. Top cheesy corn with remaining spring onion.
- Help yourself to teriyaki popcorn chicken, cheesy corn, Asian radish slaw and peanut rice.
- Garnish slaw with **crispy shallots**. Serve with **garlic aioli** (see **ingredients**). Enjoy!

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