

Cheesy Korean Chicken & Corn Skillet

with White Rice

4 SERVINGS | 20-30 MINS

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Ingredients



18 oz Boneless Chicken Breast Pieces



2 Bell Peppers



1 Tbsp Gochujang



2 Tbsps Mayonnaise



1 cup Long Grain White Rice



2 Scallions



3 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



4 ears of Corn



4 oz Shredded Monterey Jack Cheese



1 Tbsp Sesame Oil



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"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Add the **sesame oil** and stir to combine. Cover to keep warm.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- In a bowl, combine the **soy glaze, mayonnaise, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



3 Start the skillet

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned.



4 Finish the skillet & serve your dish

- To the pan, add the **sliced white bottoms of the scallions, corn kernels, and diced peppers**. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and the chicken is cooked through.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Evenly top with the **cheese**. Loosely cover the pan with foil and cook 1 to 2 minutes, or until the cheese is melted.
- Turn off the heat. Let stand at least 2 minutes before serving.
- Serve the **finished skillet** with the **cooked rice**. Garnish with the **sliced green tops of the scallions and sesame seeds**. Enjoy!

