

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



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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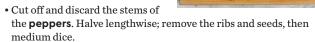
"Alexa, find Blue Apron recipes."

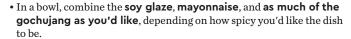
Cook the rice

- 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.

Prepare the ingredients & make the sauce

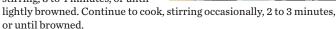
- Meanwhile, wash and dry the fresh produce.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- · Remove any husks and silks from the corn; cut the kernels off the cobs.





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





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!



egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your