

Togarashi Popcorn Chicken

with Sweet Chili Cabbage Slaw

TIME: 20-30 minutes

SERVINGS: 2

This take on crowd-pleasing popcorn chicken gets a few Japanese twists: traditional togarashi-style seasoning adds crunch and spice to our chicken, perfect for dipping in a savory-sweet tonkatsu mayo.



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30
MINUTE
MEAL

Ingredients



10 oz
CHOPPED
CHICKEN BREAST



1/2 cup
JASMINE RICE



2
SCALLIONS



1/2 lb
CABBAGE

KNICK KNACKS:



2 Tbsps
ALL-PURPOSE
FLOUR



1 1/2 Tbsps
TONKATSU SAUCE



1 Tbsp
RICE VINEGAR



1/4 cup
CORNSTARCH



2 Tbsps
MAYONNAISE



3 Tbsps
SWEET CHILI
SAUCE



1 Tbsp
TOGARASHI
SEASONING*

* Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds, & Black Sesame Seeds



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice on an angle, separating the white bottoms and green tops.

2 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat.
- ☐ Fluff the cooked rice with a fork. Cover to keep warm.



3 Make the slaw:

- ☐ While the rice cooks, in a large bowl, combine the **sliced cabbage** and **white bottoms of the scallions**, **sweet chili sauce**, and **vinegar**; season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, at least 10 minutes. Season with salt and pepper to taste.

4 Coat & cook the chicken:

- ☐ While the slaw marinates, in a medium bowl (or large resealable bag), combine the **flour**, **cornstarch**, and **half the togarashi seasoning**. Stir (or shake) to combine.
- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper. Add to the flour mixture and toss (or shake) to coat.
- ☐ In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high. Once the oil is hot enough that a pinch of the flour mixture sizzles immediately when added, add the coated chicken in an even layer (shaking off any excess coating before adding). Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until cooked through.
- ☐ Transfer to a paper towel-lined plate; immediately season with salt and the **remaining togarashi seasoning**.



5 Make the tonkatsu mayonnaise:

- ☐ While the chicken cooks, in a bowl, combine the **tonkatsu sauce** and **mayonnaise**. Season with salt and pepper to taste.



6 Serve your dish:

- ☐ Serve the **cooked chicken**, **cooked rice**, and **slaw** with the **tonkatsu mayonnaise** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!