




### Product Spotlight: Ginger


You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!



## Spicy Chicken Rice Bowl with Sesame Clusters

Crispy ginger chicken served over sushi rice with fresh avocado, crunchy cucumber and coriander, spicy aioli and surprising sesame seed clusters.

 30 minutes

 4 servings

 Chicken

### Spice it your way!

*We added 1 tsp hot chilli sauce to the aioli. Add chilli sauce as desired. You can substitute chilli sauce with ground chilli or dried chilli flakes, or for a low-heat option, add ground paprika or tomato sauce or leave the aioli as is.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	56g	85g

## FROM YOUR BOX

SUSHI RICE	300g
SESAME CHILLI CLUSTER MIX	1 packet
CHICKEN SCHNITZELS	600g
GINGER	1 piece
LEBANESE CUCUMBERS	2
AVOCADOS	2
SHALLOT	1
CORIANDER	1 packet
AIOLI	2 packets

## FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), honey, cornflour, chilli sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

For seasoned sushi rice, add 1/4 cup rice wine vinegar and 1 tbsp sugar to cooked rice. Use a wooden spoon to break up any lumps in the rice and mix in the seasoning.

*Sesame chilli cluster mix: mixed sesame seeds, mixed quinoa, dried chilli flakes, pepitas, coconut sugar.*



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### 1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with **650ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed (see notes).



### 4. PREPARE THE TOPPINGS

Slice cucumbers into crescents and dice avocados. Thinly slice shallot. Roughly chop coriander stems and pick leaves.



### 2. MAKE THE SESAME CLUSTERS

Heat a large frypan over medium heat with **1 tbsp oil**. Add cluster mix and cook for 3-4 minutes until toasted. Set aside on a lined plate to cool. Sprinkle with **salt** if desired. Reserve frypan.



### 5. MAKE THE SPICY AIOLI

Add aioli to a bowl along with **1 1/2 tbsp water** and **chilli sauce** to taste (see cover).



### 3. COOK THE CHICKEN

Cut schnitzels into thirds. Coat in **salt, pepper and 2 tbsp cornflour**. Reheat pan over medium-high heat. Add chicken and cook for 4 minutes each side. Peel and grate ginger. Add to pan with **2 tbsp soy sauce, 2 tsp honey and 1/4 cup water**. Cook for further 2 minutes.



### 6. FINISH AND SERVE

Divide rice among bowls. Top with chicken and fresh toppings. Drizzle over spicy aioli and top with sesame clusters.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

