



Burmese Shredded Chicken

with Coconut Rice & Burmese Salad

Inspired by the exciting flavors of Burmese cuisine, this dish features shredded chicken thighs simmered in a sweet tomato sauce spiced with bright lemongrass and turmeric. The Burmese shredded chicken is served over a bed of our signature coconut rice and comes complete with a refreshing salad in our bright cilantro-lime vinaigrette. A squeeze of lime and a topping of toasted garlic, sesame seeds, and roasted peanuts add the final touch of flavor to this exciting and exotic dinner.

Allergens: *Tree nuts, soy, peanuts (optional).*

SUPPLIES TO GATHER

- Saute pan with a lid (10 inches or larger)
- Cooking spoon
- Kitchen knife & cutting board
- Mixing bowl
- Microwave-safe bowl
- Paper towels
- Salt & pepper

GOBBLE DINNER KIT

- Braised shredded chicken
- Coconut rice
- Lemongrass confit
- Tomato chutney
- Turmeric
- Cilantro
- Lime
- Gem lettuce
- Cilantro-lime vinaigrette
- Burmese salad toppings (contains peanuts)

DID YOU KNOW?

The unique flavors and cooking methods of Burmese cuisine reflect a multitude of ethnicities and regional influences. Burmese cuisine is influenced by Bangladesh, India, Thailand, and China as it borders or is closely situated next to all of those countries.

830 EST CALORIES PER SERVING (2 SERVINGS PER KIT)

Let's get cooking! Flip me over.

Gobble



1



2



3

Place a saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to medium. When the oil is hot, add the **lemongrass confit, turmeric, and tomato chutney** into the pan. **Be careful of any oil splatter**. Stir together, and bring to a simmer. Cook for 3 min, stirring occasionally, until the sauce has caramelized slightly along the edges of the pan.

Meanwhile, gently rinse and pat dry the fresh produce. Then use your kitchen knife & cutting board to:

- Slice the **lime** into wedges.
- Then trim off the bottom from the **gem lettuce**, then chop the lettuce into bite-sized pieces.

In a mixing bowl, combine the **gem lettuce** with the **cilantro-lime vinaigrette**. Season as desired with salt and pepper.

Next, open the package of **braised shredded chicken**. Spoon out the chicken and any juices into the pan. Use a cooking spoon to break apart the chicken into pieces. Bring to a simmer, then cover the pan with a lid. Cook for 3-4 min, stirring occasionally, or cook until warmed through. Then turn off the heat.

Meanwhile, place the **coconut rice** into a microwave-safe bowl covered with a damp paper towel. Microwave for 90 sec. Then stir, and microwave for 60 additional sec.

Let's plate: spoon the coconut rice onto one side of each serving plate. Spoon the Burmese shredded chicken over the bed of coconut rice. Plate the gem lettuce salad across from the chicken and rice, and complete with the **Burmese salad toppings** (omit for peanut allergies). Tear apart the **cilantro**, and use to garnish the Burmese shredded chicken. Serve with the lime wedges.

Please note:

cooking times may vary due to different appliances and temperatures. Adjust cooking times accordingly.