



Cheesy Korean Chicken and Corn Skillet

Ingredients

- 1 pound chicken breast, cut into bite size pieces
- 1 cup long grain white rice
- 2 scallions, thinly sliced, green and white parts separated
- 2 cups fresh or frozen corn kernels
- 1 red bell pepper, chopped
- 1 tablespoon gochujang (also known as red chili paste)
- 1 tablespoon sesame oil
- 2 tablespoons mayonnaise
- 3 tablespoons soy glaze
- 4 oz shredded Monterey Jack cheese
- 1 teaspoon sesame seeds (optional)

Instructions

- 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.
- 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.
- Season chicken with salt and pepper. In a large pan, 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.
- To the pan, add the sliced scallion whites, corn kernels and diced peppers. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and the chicken is cooked through.
- Add the sauce. 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 scallion greens and sesame seeds. Enjoy!

ADAPTED FROM: BLUE APRON