



CHICKEN TERIYAKI BOWL

with Bell Pepper, Peanuts, and Sriracha



HELLO

TERIYAKI SAUCE

Deeply savory and a little bit sweet, it's so delicious, you might just lick your bowl.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 660**



Ginger



Bell Pepper*



Jasmine Rice



Chicken Breast Strips



Sriracha



Scallions



Yellow Onion



Peanuts
(Contains: Peanuts)



Teriyaki Sauce
(Contains: Soy)

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG


To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Peeler
- Paper towels
- Small pot
- Large pan
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Small bowl
- Medium bowl

INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **2 Thumbs**
- Yellow Onion **1** | **2**
- Bell Pepper **1** | **2**
- Scallions **2** | **4**
- Chicken Breast Strips* **10 oz** | **20 oz**
- Jasmine Rice **½ Cup** | **1 Cup**
- Peanuts **1 oz** | **2 oz**
- Teriyaki Sauce **4 oz** | **8 oz**
- Sriracha  **1 tsp** | **2 tsp**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Peel and mince or grate **ginger**. Halve, peel, and thinly slice **onion**. Halve, deseed, and thinly slice **bell pepper**. Trim **scallions**, then cut into 1½-inch pieces. Pat **chicken** dry with paper towels.



4 COOK VEGGIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **onion** and cook, stirring, until slightly softened, 2-3 minutes. Add **bell pepper** and cook, stirring, until softened, 2-3 minutes more. Season with **salt** and **pepper**. Transfer to a medium bowl.



2 COOK RICE

Melt **1 TBSP butter** in a small, lidded pot over medium-high heat. Add half the **ginger**. Cook until fragrant, about 1 minute. Add **¾ cup water** and a pinch of **salt**; bring to a boil. Once boiling, stir in **rice**. Reduce heat to a simmer, cover, and cook until tender, about 15 minutes. Turn off heat; keep covered until ready to serve.



5 MAKE STIR-FRY

Heat a drizzle of **oil** in same pan over medium-high heat. Add **chicken**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 5-7 minutes. Return **veggies** to pan, stirring to combine. Add **scallions** and remaining **ginger**; cook 1 minute. Reduce heat to medium-low. Stir in **teriyaki sauce**. Cook until thickened, 2-3 minutes.



3 TOAST PEANUTS

Meanwhile, add **peanuts** to a large, dry pan over medium-high heat. Cook, stirring often, until toasted, 2-4 minutes. Season with **salt**, **pepper**, and **½ tsp sugar**. Cook, stirring, 1 minute more. Transfer to a small bowl. Wipe out pan.



6 FINISH AND SERVE

Fluff **rice** with a fork. Season with **salt** and **pepper** and divide between plates. Top with **stir-fry**. Sprinkle with **peanuts**. Drizzle with **sriracha** (to taste).

NUTS FOR NUTS

We love the toasty crunch that peanuts provide.

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