



SLOW COOKER KICKIN' CASHEW CHICKEN

with Snow Peas & Jasmine Rice

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Orange



1 | 2
Onion



4 oz | 8 oz
Snow Peas



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



2 oz | 4 oz
Sweet Thai Chili
Sauce



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 | 2
Ketchup



5 tsp | 10 tsp
Rice Wine
Vinegar



2 tsp | 4 tsp
Honey



1 TBSP | 2 TBSP
Cornstarch



20 oz | 40 oz
Chicken Cutlets



2 tsp | 4 tsp
Garlic Powder



1½ Cups | 3 Cups
Jasmine Rice



1 oz | 2 oz
Cashews
Contains: Tree Nuts

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CORNSTARCH

This magical powder thickens and makes
sauces velvety in seconds.



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 15 MIN | COOK: 2 HR 45 MIN | CALORIES: 650



HELLO FRESH

2X FLAVOR SAVOR

Refrigerate leftover chicken and rice in separate airtight containers; to reheat, transfer chicken and rice to a microwave-safe container and microwave until warmed through, 2-3 minutes.

BUST OUT

- 2 Medium bowls
- Paper towels
- Whisk
- Slow cooker
- Large pot
- Kosher salt
- Black pepper

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1 PREP

- **Wash and dry produce.**
- Halve **orange**. Halve, peel, and dice **onion** into large chunks. Trim and remove strings from **snow peas** if necessary (**refrigerate until ready to use in Step 4**).



2 MAKE SOY MIXTURE

- In a medium microwave-safe bowl, whisk together **soy sauce, chili sauce, hoisin, ketchup, vinegar, honey, cornstarch,** and **juice from orange**.
- Microwave until warmed through and slightly thickened, 30 seconds.



3 START CHICKEN

- Pat **chicken*** dry with paper towels.
- In a 5- to 6-quart slow cooker, combine chicken and **onion**; season with **garlic powder, salt,** and **pepper**. Add **soy mixture** and stir to combine. **TIP: If you like, rinse out bowl used for sauce to reuse in the next step.**
- Cover and cook on high until chicken is cooked through and tender, 2 hours.



4 FINISH CHICKEN

- Remove **chicken** from slow cooker; transfer to a second medium bowl. Shred chicken using two forks. **TIP: You can gently shred the chicken directly in slow cooker. Just be careful—it'll be hot!**
- Return **shredded chicken** to slow cooker along with **snow peas**; season snow peas with **salt** and stir to combine.
- Cover and cook on high until snow peas are crisp-tender and flavors meld, 20-25 minutes.



5 COOK RICE

- Meanwhile, in a large pot, combine **rice, 2¼ cups water (4¼ cups for 8 servings),** and a **big pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



6 SERVE

- Divide **rice** between shallow bowls. Top with **chicken and snow peas** and sprinkle with **cashews**. **TIP: You can also transfer rice, chicken and snow peas, and cashews to separate serving bowls and serve family style.**

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