



CHICKEN & SNAP PEA STIR-FRY

with Scallion-Lime Rice & Creamy Chili Sauce

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 1
Lime



4 oz | 8 oz
Sugar Snap Peas



2 | 4
Scallions



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 oz | 2 oz
Sweet Thai
Chili Sauce



10 oz | 20 oz
Chopped Chicken
Breast



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



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HELLO

SWEET THAI CHILI SAUCE

Mix this spicy, sweet, and umami ingredient with tangy mayonnaise to make the perfect sauce for topping your stir-fry.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 510



IT'S A SNAP

To remove the strings from snap peas, simply snap off the stem end with your fingers and gently pull (like you would a zipper) until the string detaches from the pod.

BUST OUT

- Small pot
 - Small bowl
 - Zester
 - Large pan
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)

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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 5.



4 COOK STIR-FRY

- Meanwhile, open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and almost cooked through, 3-4 minutes.
- Add **snap peas** and **scallion whites** to pan and cook, stirring occasionally, until snap peas are tender and chicken is cooked through, 2-3 minutes more.
- Remove pan from heat. Add **hoisin sauce**, **remaining chili sauce**, and **2 TBSP water** (4 TBSP for 4 servings); stir until everything is thoroughly coated.



2 PREP

- While rice cooks, **wash and dry produce**.
- Zest and quarter **lime**. Trim and remove strings from **snap peas** if needed. Trim **scallions**; cut whites into ½-inch-thick pieces and thinly slice greens.



5 FINISH RICE

- Fluff **rice** with a fork; stir in **half the scallion greens** and as much **lime zest** as you like.



3 MAKE CREAMY CHILI SAUCE

- In a small bowl, combine **sour cream**, **½ tsp chili sauce**, **juice from one lime wedge**, and a **pinch of salt** (for 4 servings, use 1 tsp chili sauce and juice from two lime wedges).
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

- Divide **rice** between bowls and top with **stir-fry**. Drizzle with **creamy chili sauce** and sprinkle with **remaining scallion greens**. Serve with any **remaining lime wedges** on the side.

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