



SWEET SOY CHICKEN TWO WAYS

Keep It Simple with Lo Mein + Mix It Up with Spicy Szechuan Sauce & Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Bell Pepper*



1 | 2
Shallot



1 Thumb | 2 Thumbs
Ginger



4.5 oz | 9 oz
Lo Mein Noodles
Contains: Wheat



½ Cup | 1 Cup
Sweet Soy Glaze
Contains: Sesame, Soy,
Wheat



1 TBSP | 2 TBSP
Cornstarch



10 oz | 20 oz
Diced Chicken
Thighs



4 oz | 8 oz
Edamame
Contains: Soy



4 oz | 8 oz
Shredded Red
Cabbage



2 TBSP | 4 TBSP
Szechuan Paste
Contains: Sesame,
Soy, Wheat



1 tsp | 2 tsp
Sriracha



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

*The ingredient you received may be a different color.

HELLO

TWO WAYS

No need to make two separate dinners to please everyone at the table! This meal includes extra veggies and delicious "oomph" for anyone who wants 'em.



FAMILY DINNER

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1030



HELLO FRESH

IN THE THICK OF IT

In Step 3, you'll whisk together cornstarch + cold water (hot water = clumpy). This magical liquid thickens and makes sauces velvety in seconds.

BUST OUT

- Medium pot
- Small pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Medium bowl
- Whisk
- Large pan



1 COOK RICE & PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- 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 heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- While rice cooks, core, deseed, and dice **bell pepper** into ½-inch pieces. Halve, peel, and dice **shallot** into ½-inch pieces. Peel and mince **ginger**.



2 COOK NOODLES

- Once medium pot of water is boiling, add **noodles**. Cook, stirring occasionally, until al dente, 5-7 minutes. Turn off heat. Drain and thoroughly rinse under cold water, then return to pot. **(You'll add more to the pot in Step 5.)**



3 MIX SAUCE & COOK VEGGIES

- While noodles cook, in a medium bowl, combine **sweet soy glaze**, **cornstarch**, and **1 cup water (1½ cups for 4 servings)**. Whisk until cornstarch has dissolved; set aside.
- Open package of **chicken*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **shallot**, and **ginger**; season with **salt** and **pepper**.
- Cook, stirring occasionally, until veggies begin to soften, 3-4 minutes.



4 COOK CHICKEN

- Add **chicken** and **edamame** to pan with **veggies**; stir to combine (**add another drizzle of oil if pan seems dry**). Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Add **sweet soy mixture**; stir to evenly coat. Cook until sauce has thickened slightly, 30-60 seconds (**1-2 minutes for 4 servings**). Remove pan from heat.



5 MAKE CHICKEN LO MEIN

- Transfer **half the chicken and veggies** to pot with **drained noodles**. Toss to combine. Season with **salt** to taste. Cover to keep warm.



6 MAKE CHICKEN STIR-FRY

- Return pan with **remaining chicken and veggies** to medium heat. Add **cabbage** and **Szechuan paste**; stir to combine.
- Cook, stirring, until stir-fry is fragrant and cabbage softens slightly, 1-2 minutes.



7 FINISH & SERVE

- **Keep It Simple:** Divide **chicken lo mein** between bowls and serve.
- **Mix It Up:** Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Divide rice between bowls and top with **spicy chicken stir-fry**. Drizzle with **Sriracha** to taste and serve.