



SWEET CHILI CHICKEN & RICE BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Zucchini



6 oz | 12 oz
Green Beans



4 oz | 8 oz
Red Cabbage and
Carrot Mix



5 tsp | 5 tsp
Rice Wine Vinegar



10 oz | 20 oz
Diced Chicken
Thighs



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 oz | 4 oz
Sweet Thai
Chili Sauce



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Sriracha



1 | 2
Crispy Fried Onions
Contains: Wheat



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



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli



8.8 oz | 17.6 oz
Pork & Shiitake
Gyoza Dumplings
Contains: Sesame, Soy,
Wheat

Calories: 1050

Calories: 1200



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1000



BUST OUT

- Small pot
- Small bowl
- Baking sheet
- Large bowl [🍳]
- Medium bowl
- Plastic wrap [🍳]
- Large pan

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
(1 TBSP | 1 TBSP) [🍳]
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 COOK RICE

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- In a small pot, combine **rice, 1½ cups water (2¼ cups for 4)**, 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 serve.



2 PREP

- Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Trim **green beans** if necessary. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**
- Cut **broccoli** into bite-size pieces if necessary.



3 ROAST VEGGIES

- Toss **zucchini** on one side of a baking sheet with a **drizzle of oil**, a **pinch of salt**, and **pepper**.
- Toss **green beans** on empty side of sheet with a **drizzle of oil**, a **pinch of salt**, and **pepper**. (For 4 servings, toss zucchini and green beans on two separate sheets.)
- Roast on top rack until veggies are browned and tender, 10-12 minutes. (For 4, **roast on top and middle racks**, swapping rack positions halfway through.)
- Place **broccoli** in a large microwave-safe bowl; cover tightly with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 3-4 minutes. Carefully uncover (**watch out for steam!**) and season with **salt** and **pepper**.



4 MAKE SLAW

- While veggies roast, in a medium bowl, toss together **cabbage and carrot mix**, **half the vinegar**, **1 tsp sugar**, and a **pinch of salt** until combined (**all the vinegar and 2 tsp sugar for 4 servings**). Refrigerate until ready to serve.
- Heat **1 TBSP oil** in a large pan over high heat. Add **gyoza***, flat sides down, and ½ cup water (**be careful of splatter!**); cover and bring water to a boil. Reduce heat to medium and cook until water has evaporated and bottoms are crispy, 5-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 COOK CHICKEN

- 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 and cook, undisturbed, until browned, 2 minutes. Continue cooking, stirring occasionally, until chicken is cooked through, 2-4 minutes more.
- Stir in **sweet soy glaze**, **half the chili sauce**, and **¼ cup water (½ cup for 4 servings)**; cook until sauce has reduced and chicken is coated, 30-60 seconds.

[🍳] Use pan used for gyoza here.



6 MAKE SAUCE

- In a small bowl, combine **mayonnaise**, **remaining chili sauce**, and as much **Sriracha** as you like (**we used ½ tsp; 1 tsp for 4 servings**).



7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings).
- Serve rice, **zucchini**, **green beans**, **slaw**, **chicken**, **firecracker sauce**, **crispy fried onions**, and any **remaining Sriracha** family style and let everyone build their own bowls.
- Serve **broccoli** alongside **chicken and rice bar**.
- Serve **gyoza** alongside **chicken and rice bar**, with **gyoza sauce** on the side for dipping.

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

*Pork Dumplings are fully cooked when internal temperature reaches 160°.

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM