



TANGY TAMARIND CHICKEN OVER RICE

with Cilantro-Lime Slaw & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



¼ oz | ½ oz
Cilantro



1 | 2
Lime



½ oz | 1 oz
Peanuts
Contains: Peanuts



4 oz | 8 oz
Coleslaw Mix



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Tangy Tamarind Sauce
Contains: Fish, Soy



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



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 870



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 710



HELLO

TAMARIND

A tropical fruit with a unique tangy-sweet flavor that's especially delicious in sauces

HERB YOUR ENTHUSIASM

Did you know that cilantro stems are edible and super flavorful? Chop them as finely as possible for the best texture.

BUST OUT

- Small pot
 - Paper towels
 - Medium bowl
 - Large pan
 - Kosher salt
 - Black pepper
 - Sugar (**½ tsp** | **1 tsp**)
 - Cooking oil (**1 tsp** | **1 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.

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1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (**2¼ 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 serve.



3 COOK CHICKEN & SAUCE

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. (**If chicken is browning too quickly, reduce heat to medium and cover with a lid.**) Turn off heat; transfer to a cutting board. Wipe out pan.
- Return same pan to stovetop over low heat. Add **tamarind sauce**, **¼ cup water**, and **1 TBSP butter** (**½ cup water and 2 TBSP butter for 4 servings**); cook, stirring, until combined and butter has melted, 30-60 seconds.

- 🔄 Swap in **salmon*** for chicken. Cook (**skin sides down**) until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Turn off heat; transfer to a plate. Wipe out pan.



2 PREP & MAKE SLAW

- Meanwhile, **wash and dry produce**. Roughly chop **cilantro**. Quarter **lime**. Roughly chop **peanuts**.
- In a medium bowl, toss together **coleslaw mix**, cilantro, **½ tsp sugar** (**1 tsp for 4 servings**), **juice from half the lime**, **salt**, and **pepper**. Set aside, tossing occasionally, until ready to serve.



4 FINISH & SERVE

- Fluff **rice** with a fork. Thinly slice **chicken** crosswise.
- Divide rice and **slaw** between plates in separate sections. Top rice with chicken; drizzle with **sauce** and garnish with **peanuts**. Serve with **remaining lime wedges** on the side.

- 🔄 Skip slicing salmon.

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

🔄 *Salmon is fully cooked when internal temperature reaches 145°.