PREP & BAKE ORANGE CHICKEN & RICE

with Edamame, Peanuts & Sriracha

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 660

INGREDIENTS

2 PERSON | 4 PERSON

- **1 | 2** Oven-Ready Tray
- **1 TBSP | 1 TBSP** Sesame Oil — Contains: Sesame
- **4 oz | 8 oz** Edamame — Contains: Soy
- **2 TBSP | 4 TBSP** Soy Sauce — Contains: Soy, Wheat
- **10 oz | 20 oz** Chicken Cutlets
- **1 tsp | 2 tsp** Garlic Powder
- **½ oz | 1 oz** Peanuts — Contains: Peanuts
- **3 oz | 6 oz** Orange Sauce — Contains: Soy
- **1 | 2** Microwavable Rice
- **1 tsp | 2 tsp** Sriracha

Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.

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

HELLO FRESH

HELLO

ORANGE CHICKEN

Our easy, saucy, no-fry riff on a takeout classic

OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers. (You can also use an 8-inch baking dish.)

BUST OUT

- Paper towels
- Aluminum foil
- Medium bowl
- Plastic wrap

- Kosher Salt
- Black Pepper
- Butter
  Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). **For 3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. **For 6 servings**, simply triple the 2-serving recipe.

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

HOW WAS YOUR MEAL?

Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**

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

1 MIX SAUCE

- Adjust rack to top position and preheat oven to 425 degrees.
- In **oven-ready tray**, combine **soy sauce**, **orange sauce**, **garlic powder**, and **half the sesame oil**. **(For 4 servings, evenly divide ingredients between two trays, using all the sesame oil.)**

3 WARM RICE

- When chicken has 5 minutes left, open package of **rice** and place in a medium microwave-safe bowl (break up rice using your hands). Add **2 TBSP water** (4 TBSP for 4 servings). Cover tightly with plastic wrap and microwave until rice is warmed through, 1½-2 minutes. TIP: Microwave times may vary.
- Carefully remove plastic wrap (watch out for steam!) and stir in **1 TBSP butter** (2 TBSP for 4).

2 ASSEMBLE & BAKE

- Pat **chicken*** dry with paper towels. Season all over with **salt** and **pepper**.
- Transfer chicken to **tray with sauce** and turn to evenly coat **(divide chicken between two trays for 4 servings)**. Top with **edamame** and **peanuts**.
- Cover tray tightly with foil. Bake on top rack (be sure your oven has preheated!) until chicken is cooked through and edamame are tender, 20-25 minutes. **(For 4, bake two trays side by side on top rack.)**

4 FINISH & SERVE

- Once chicken is done, carefully remove foil from **oven-ready tray** (watch out for steam!).
- Divide **rice** between plates. Top with **chicken, edamame, and peanuts**. Drizzle with any **remaining sauce** from tray and as much **Sriracha** as you like. Serve.

If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.

WK 24-45