



Grilled Peanut Chicken Skewers

with Jasmine Rice & Cucumber Tomato Salad

40-50 Minutes · Calories: 990 · Protein: 54 g



Ingredients 2 Person | 4 Person



2 | 4
Mini Cucumbers



2 oz | 4 oz
Sweet Thai Chili Sauce



8 | 16
Wooden Skewers



12 oz | 24 oz
Chicken Cutlets



½ oz | 1 oz
Peanuts



4 oz | 8 oz
Grape Tomatoes



5 tsp | 10 tsp
Rice Wine Vinegar



¼ oz | ½ oz
Cilantro



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Soy Sauce



¾ Cup(s) | 1½ Cup(s)
Jasmine Rice



1 | 2
Shallot



1 | 2
Lime



2 | 4
Peanut Butter

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Peanut Sauce

Creamy peanut butter meets sweet chili and sriracha for the ultimate dip

Before you start

Soak It Up

Don't skip soaking the wooden skewers in water—this prevents them from burning on the grill and keeps your chicken perfectly charred!

Cooking tools

grill, small pot, small bowls, paper towels, plastic wrap, medium bowl

Pantry ingredients

kosher salt, black pepper, cooking oil, sugar, olive oil

Nutrition

Nutrients	per serving
Calories:	990
Total Fat:	34g
Saturated Fat:	6g
Sodium:	2070mg
Total Carbohydrate:	107g
Dietary Fiber:	5g
Added Sugars:	24g
Protein:	54g

Allergens

peanuts (contains: peanuts),
soy sauce (contains: soy, wheat),
peanut butter (contains: peanuts)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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



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 heat to low. Cook until tender, 15-20 minutes.
- Keep covered off heat until ready to serve.



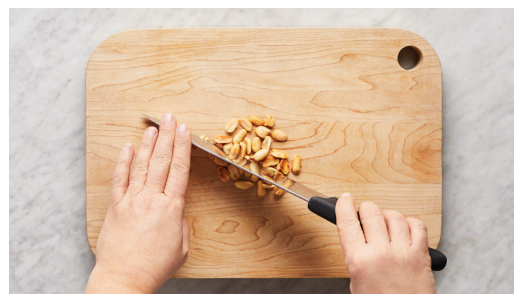
4 Make Sauce

- In a small bowl, stir together **peanut butter** (be sure to massage peanut butter packages), **chili sauce**, **Sriracha**, **3 TBSP water**, **1 TBSP soy sauce**, **2 tsp sugar**, and **juice from half the lime** (**6 TBSP water**, **2 TBSP soy sauce**, and **4 tsp sugar for 4 servings**). Taste and season with **salt** if desired.
- Transfer 3 TBSP peanut sauce to a separate small bowl and reserve for brushing chicken (set aside remaining sauce until ready to serve).

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

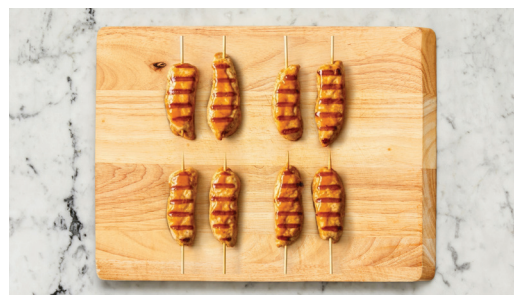


Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.



2 Prep

- While rice cooks, preheat a dry grill to medium-high heat. (If using a grill pan, you'll heat it in Step 5.) **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**. Slice **cucumber** into ¼-inch-thick rounds. Halve **tomatoes**. Quarter **lime**. Roughly chop **peanuts**. Roughly chop **cilantro**.
- Place **skewers** in a shallow dish and cover with **water** to soak (this helps prevent the skewers from burning!).



5 Prep & Grill Chicken

- Pat **chicken*** dry with paper towels. Cut each cutlet into four equal-size strips. Season all over with **salt** and **pepper**. Thread chicken onto **skewers**. (If using a grill pan, preheat over medium-high heat now.)
- Brush reserved peanut sauce onto chicken.
- Add chicken skewers to hot grill (or grill pan) and grill until cooked through, 2-4 minutes per side (you may need to work in batches). **TIP: If chicken is sticking to grill when you try to flip, simply continue to cook; chicken will release from grill when it's nicely charred.**



3 Make Cucumber Salad

- In a medium microwave-safe bowl, combine **vinegar** and **¾ tsp sugar** (1½ tsp for 4 servings). Tightly cover with plastic wrap and microwave for 20-30 seconds; stir to dissolve sugar.
- Add **shallot**, **cucumber**, **tomatoes**, and a **drizzle of olive oil** to bowl with **vinegar mixture**. Season with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.



6 Finish & Serve

- Fluff **rice** with a fork.
- Divide rice and **cucumber salad** between shallow bowls in separate sections. Top rice with **chicken skewers**; drizzle **remaining peanut sauce** over chicken and rice. Garnish with **chopped peanuts** and **cilantro** and serve.

How was your meal?

Scan here to rate your recipe!



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