



CASHEW CHICKEN STIR-FRY

with Broccoli over Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 1 TBSP
Cornstarch



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



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 | 2
Miso Sauce
Concentrate
Contains: Soy



5 tsp | 5 tsp
Rice Wine
Vinegar



10 oz | 20 oz
Chicken Breast
Strips



1 tsp | 2 tsp
Garlic Powder



8 oz | 16 oz
Broccoli Florets



½ oz | 1 oz
Cashews
Contains: Tree Nuts

HELLO

MISO SAUCE CONCENTRATE

This umami-packed elixir teams up with ponzu, sweet soy glaze, and rice wine vinegar to create a dynamic sauce for chicken stir-fry.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 630



HELLO FRESH

MAKE IT GRAIN

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

- Small pot
- Small bowl
- Whisk
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar (**½ tsp | 1 tsp**)
- Cooking oil (**1 TBSP | 1 TBSP**)
- Butter (**1 TBSP | 2 TBSP**)
Contains: Milk

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



1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big 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.



3 COOK BROCCOLI & CHICKEN

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **broccoli** and **2 tsp water**. Cover and steam for 3 minutes. (**TIP: If needed, add a splash more water to the pan after steaming to help the broccoli soften.**) Uncover and cook, stirring occasionally, until broccoli is browned and tender, 3-5 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside.
- Add another **drizzle of oil** to pan. Add **chicken** and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



2 PREP & MAKE SAUCE

- While rice cooks, **wash and dry produce**.
- Cut **broccoli florets** into bite-size pieces if necessary.
- In a small bowl, whisk together **half the cornstarch** and **¼ cup cold water** until smooth. (**For 4 servings, use all the cornstarch and ½ cup water.**) Whisk in **ponzu, miso sauce concentrate, half the vinegar, 2½ TBSP sweet soy glaze**, and **½ tsp sugar**. (**For 4, use all the vinegar, 5 TBSP glaze, and 1 tsp sugar.**) **TIP: Be sure to measure the sweet soy glaze—we sent more.**
- Pat **chicken*** dry with paper towels and season with **garlic powder, salt**, and **pepper**.



4 MAKE STIR-FRY & SERVE

- Pour **sauce** into pan with **chicken**. Bring to a simmer and cook, stirring, until thickened, 1-2 minutes. Turn off heat. Stir in **broccoli** and **cashews** until coated. Taste and season with **salt** and **pepper**.
- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and season with **salt** and **pepper**.
- Divide rice between bowls, top with **stir-fry**, and serve.

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