



## INGREDIENTS

2 PERSON | 4 PERSON



**½ Cup | 1 Cup**  
Jasmine Rice



**1 | 2**  
Lime



**10 oz | 20 oz**  
Chicken Breast Strips



**4 oz | 8 oz**  
Snow Peas



**1 oz | 2 oz**  
Sweet Thai Chili Sauce  
Contains: Soy



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



**1 TBSP | 1 TBSP**  
Sesame Seeds

## HELLO

### SNOW PEAS

This quick-cooking veg is sweet, crisp-tender, and perfect for stir-fries.

# CHICKEN & SNOW PEA STIR-FRY

with Jasmine Rice & Sesame Seeds



**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620**





### STAY GOLDEN

If you have a few extra minutes, try toasting your sesame seeds in a dry pan until lightly golden and fragrant. This'll bring out their natural nuttiness and up their crunch factor—that's a win-win.

### BUST OUT

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

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### 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 to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 3 COOK SNOW PEAS

- When rice has 5 minutes left, heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **snow peas** and season with **salt** and **pepper**. Cook, stirring, until just tender, 3-5 minutes. **TIP: If needed, add a splash of water to help the snow peas soften.**



### 2 PREP & COOK CHICKEN

- Meanwhile, **wash and dry produce**.
- Trim and remove strings from **snow peas**. Quarter **lime**.
- 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, stirring occasionally, until browned and cooked through, 5-7 minutes.
- Turn off heat; remove from pan and set aside. Wipe out pan.



### 4 MAKE STIR-FRY & SERVE

- Stir cooked **chicken**, **sweet soy glaze**, **chili sauce**, and a **squeeze of lime juice** into pan with **snow peas**. Season with **pepper**.
- Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings).
- Divide rice between bowls and top with **stir-fry** and **sesame seeds**. Serve with **remaining lime wedges** on the side.

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