



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Baby Lettuce



2 | 4
Scallions



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 oz | 2 oz
Sweet Thai
Chili Sauce



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



4 oz | 8 oz
Shredded Carrots



½ oz | 1 oz
Peanuts
Contains: Peanuts



¼ oz | ½ oz
Cilantro

CRUNCHY THAI CHILI-LIME CHICKEN SALAD

with Peanuts, Scallions & Cilantro



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 610



BUST OUT

- Paper towels
- Kosher salt
- Medium bowl
- Black pepper
- Large bowl
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (½ tsp | 1 tsp)

WHY PAT DRY?

Drying the chicken (and the lettuce too!) will help the dressing coat the salad, rather than sliding off into the bowl.

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CRUNCHY THAI CHILI-LIME CHICKEN SALAD

With Peanuts, Scallions & Cilantro

INSTRUCTIONS

- **Wash and dry produce.** Quarter **lime**. Trim and discard root end from **lettuce**; roughly chop into bite-size pieces. Thinly slice **scallions**. Crush **peanuts** in their bag.
- Pat **chicken** dry with paper towels; dice into bite-size pieces and season generously with **salt** and **pepper**.
- In a medium bowl, combine **chili sauce**, **mayonnaise**, **juice from half the lime**, **2 TBSP olive oil**, **½ tsp sugar**, a **big pinch of salt**, and **pepper** (juice from whole lime, 4 TBSP olive oil, and 1 tsp sugar for 4 servings).
- In a large bowl, toss together **lettuce**, **scallions**, **carrots**, and **half the dressing**. Season with **salt** and **pepper** to taste.
- Add **chicken** to bowl with **remaining dressing** and toss to coat.
- Divide **salad** between bowls. Top with **chicken** and garnish with **peanuts**. Tear **cilantro** with your hands and sprinkle over salad. Serve with **remaining lime wedges**.