



# GINGER PLUM CHICKEN

with Carrot, Bell Pepper & Scallion Rice

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



1 | 2  
Bell Pepper\*



3 oz | 6 oz  
Carrot



1 Clove | 2 Cloves  
Garlic



1 Thumb | 2 Thumbs  
Ginger



1 | 1  
Lime



1/2 Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Chicken Cutlets



2 TBSP | 4 TBSP  
Plum Jam



1 | 2  
Chicken Stock  
Concentrate



12 ml | 24 ml  
Ponzu Sauce  
Contains: Fish, Soy,  
Wheat

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## HELLO

### PLUM JAM

Sweet, tart, lush, and aromatic, this fruity spread stars in a tantalizing pan sauce for chicken.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 680



### THAT'S MY JAM

If the plum jam doesn't immediately dissolve when you add it to the pan in step 5, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

### BUST OUT

- Peeler
- Small pot
- Large pan
- Medium bowl
- Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (5 tsp | 5 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry all produce.
- Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and slice **bell pepper** into strips. Trim, peel, and cut **carrot** on a diagonal into ¼-inch-thick pieces. Peel and mince **garlic** and **ginger**. Quarter **lime**.



### 4 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a drizzle of **oil** in pan used for veggies over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board. Let rest for at least 5 minutes, then thinly slice crosswise. Wipe out pan.



### 2 COOK RICE

- Heat drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute.
- Add **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.



### 5 MAKE SAUCE

- While chicken rests, heat a drizzle of **oil** in same pan over medium heat. Add **garlic** and **ginger**; cook, stirring, until fragrant, 30 seconds.
- Stir in **jam**, **stock concentrate**, **ponzu**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring, until thickened, 2-3 minutes.
- Turn off heat; stir in **1 TBSP butter (2 TBSP for 4)** until melted. Add a squeeze of **lime juice** to taste.



### 3 COOK VEGGIES

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and **carrot** and cook, stirring, until softened and browned, 5-7 minutes. Season with **salt** and **pepper**. **TIP: If needed, add a splash of water to help veggies soften.**
- Turn off heat. Transfer to a medium bowl; cover with foil to keep warm. Wash out pan.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice, **veggies**, and **chicken** between bowls. Drizzle chicken with **sauce**. Garnish with **scallion greens**. Serve with any remaining **lime wedges** on the side.

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