



# GINGER SOY CHICKEN AND BELL PEPPER

over Buttery Scallion Rice



## HELLO

### JASMINE RICE

This long-grain rice has a nutty, floral aroma.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 630**



Bell Pepper\*



Garlic



Chili Pepper



Jasmine Rice



White Wine  
Vinegar



Scallions



Ginger



Chicken Breasts



Soy Sauce  
(Contains: Soy)

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

## START STRONG

Instead of mincing your garlic and ginger, try grating those aromatics with a microplane or the smallest holes of a box grater. This will save you time and also produce a smoother sauce.

## BUST OUT

- Peeler
- Small bowl
- Paper towels
- Large pan
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Small pot
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper 1 | 2
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Ginger 1 Thumb | 2 Thumbs
- Chili Pepper 1 | 2
- Soy Sauce 2 TBSP | 4 TBSP
- White Wine Vinegar 5 tsp | 5 tsp
- Chicken Breasts\* 12 oz | 24 oz
- Jasmine Rice ½ Cup | 1 Cup

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

# HelloFRESH



## 1 PREP AND MAKE SAUCE

Wash and dry all produce. Core, deseed, and thinly slice **bell pepper**. Trim and thinly slice **scallions**, separating whites from greens. Mince **garlic**. Peel and mince **ginger**. Mince **chili**, removing ribs and seeds for less heat. In a small bowl, combine **ginger**, **soy sauce**, **2 tsp vinegar**, **1 TBSP water**, and **1 tsp sugar**. (For 4 servings, combine ginger and soy sauce with 3 tsp vinegar, 2 TBSP water, and 2 tsp sugar.)



## 4 START BELL PEPPER

Heat a drizzle of **oil** in pan used to cook chicken over medium-high heat. Add **bell pepper**, **garlic**, and a pinch of **chili** (add more if you like things spicy); season with **salt**. Cook, stirring, until softened, 3-4 minutes.



## 2 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Transfer to a cutting board and set aside. Wipe out pan.



## 5 FINISH BELL PEPPER

Pour **sauce** into pan with **bell pepper**. Cook, stirring, until slightly thickened, 1-2 minutes (2-3 minutes for 4 servings). Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted.



## 3 COOK RICE

Meanwhile, heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and cook, stirring, until fragrant, about 1 minute. Stir in **rice**, **¾ cup water** (1½ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, about 15 minutes. Keep covered until ready to serve.



## 6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Slice **chicken** crosswise. Divide rice between bowls and top with chicken. Spoon **bell pepper** and any remaining **sauce** over chicken. Garnish with **scallion greens** and remaining **chili** (to taste).

## TAKE TWO

Try making this sauce again with a stir-fry!

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