



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.

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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 COOK 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. Turn off heat; transfer to a cutting board and set aside. Wipe out pan.



5 COOK SAUCE

Pour **sauce mixture** 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 rice is tender, 15-18 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) and season with **salt** and **pepper**. 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 as much remaining **chili** as you like.

TAKE TWO

Try making this sauce again with a stir-fry!

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