



INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



2 | 2
Scallions



1 Thumb | 2 Thumbs
Ginger



4 TBSP | 8 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



2 tsp | 4 tsp
Honey



10 oz | 20 oz
Chicken Breast
Strips



6 oz | 12 oz
Green Beans



1 TBSP | 1 TBSP
Sesame Seeds

HELLO

HOISIN SAUCE

This Cantonese sauce is sweet and tangy with a barbecue-like kick.

HOISIN HONEY CHICKEN

with Green Beans & Jasmine Rice



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 650



SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

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

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1 COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- 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.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned, 3-5 minutes (**it'll finish cooking in the next step**).



2 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 12-15 minutes.



5 COAT CHICKEN

- Once **chicken** is browned, add **scallion whites** and **ginger** to pan. Cook until fragrant, 1 minute.
- Pour in **sauce**; cook until sauce has thickened and chicken is coated and cooked through, 2-3 minutes more. Turn off heat.



3 PREP & MAKE SAUCE

- Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**.
- In a small bowl, combine **hoisin**, **honey**, **2 TBSP water (3 TBSP for 4 servings)**, and **Sriracha** to taste.



6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter (2 TBSP for 4 servings)**; season with **salt** and **pepper**.
- Divide rice, **green beans**, and **chicken** between plates. Garnish with **scallion greens** and **sesame seeds**. Serve.

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