



# HONEY GINGER GLAZED CHICKEN

with Snow Peas and Jasmine Rice



**HELLO**  
**HONEY GINGER GLAZE**

A brighter, fresher twist on a takeout-style sauce

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 510**



Jasmine Rice



Lime



Garlic



White Wine  
Vinegar



Chicken Stock  
Concentrates



Snow Peas



Ginger



Chicken Tenders



Soy Sauce  
(Contains: Soy)



Honey

## START STRONG

To trim snow peas in a snap, simply snap off any tough bits at the stem ends with your fingers.

## BUST OUT

- Small pot
- Peeler
- Large pan
- Oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- |                              |          |
|------------------------------|----------|
| • Snow Peas                  | 8 oz     |
| • Lime                       | 1        |
| • Ginger                     | 1 Thumb  |
| • Garlic                     | 2 Cloves |
| • Jasmine Rice               | 1 Cup    |
| • Chicken Tenders            | 24 oz    |
| • White Wine Vinegar         | 3 TBSP   |
| • Soy Sauce                  | 2 TBSP   |
| • Chicken Stock Concentrates | 2        |
| • Honey                      | 2 TBSP   |

## HELLO WINE



PAIR WITH  
Le Flaneur IGP Côtes de  
Gascogne, 2015

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## 1 PREP AND COOK RICE

Wash and dry all produce. Bring 2 cups water and a pinch of salt to a boil in a small pot. Trim any tough ends from snow peas. Cut lime into wedges. Peel and mince ginger until you have 2 TBSP. Mince or grate garlic. Once water is boiling, add rice to pot, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Keep covered.



## 4 MAKE GLAZE

Stir soy sauce, stock concentrates, 2 TBSP honey (we sent more), and ¼ cup water into pan with aromatics. Let simmer until mixture thickens to a glaze-like consistency, 2-3 minutes.



## 2 COOK CHICKEN

Season chicken all over with salt and pepper. Heat a large drizzle of oil in a large pan over medium-high heat. Add chicken in a single layer. Cook until lightly browned, 2-3 minutes per side. Remove from pan and set aside.



## 5 GLAZE CHICKEN AND SNOW PEAS

Add chicken and snow peas to pan. Toss to coat in glaze. Cook until chicken is no longer pink in center and snow peas are tender, about 3 minutes. Season with salt, pepper, and a squeeze of lime



## 3 COOK AROMATICS

In same pan, heat a large drizzle of oil over medium-low heat. Add ginger and garlic. Toss until soft and fragrant, about 1 minute. Pour in 3 TBSP white wine vinegar (we sent more) and let reduce until almost dry.



## 6 PLATE AND SERVE

Divide rice between plates. Top with chicken and snow peas. Serve with lime wedges on the side for squeezing over.

## ASTONISHING!

Your family won't believe that you made it yourself.

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