



# KICKIN' CHICKEN STIR-FRY

with Honey Sriracha Glaze and Bell Peppers over Rice



## HELLO HONEY SRIRACHA GLAZE

A sticky-sweet stir-fry sauce with just the right amount of heat

**PREP: 5 MIN** | **TOTAL: 25 MIN** | **CALORIES: 720**



Scallions



Bell Peppers\*



Garlic



Honey



Chicken Stir Fry



Sesame Seeds



Jasmine Rice



Limes



Soy Sauce  
(Contains: Soy)



Sriracha



Sesame Oil

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



## START STRONG

We recommend using 1 packet of sriracha in step 3 to add a touch of mild heat to the sauce. But if you have any sensitive eaters, you may want to use less—the best way to determine is to give it a small taste.

## BUST OUT

- Small pot
- Small bowl
- Large pan
- Paper towel
- Butter (2 TBSP)  
(Contains: Milk)
- Vegetable oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                    |          |
|--------------------|----------|
| • Scallions        | 2        |
| • Jasmine Rice     | 1½ Cups  |
| • Bell Peppers     | 2        |
| • Limes            | 2        |
| • Garlic           | 4 Cloves |
| • Soy Sauce        | 4 TBSP   |
| • Honey            | 1½ oz    |
| • Sriracha         | 2 tsp    |
| • Chicken Stir-Fry | 20 oz    |
| • Sesame Oil       | 2 TBSP   |
| • Sesame Seeds     | 1 TBSP   |

## WINE CLUB

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## 1 SLICE SCALLIONS

Wash and dry all produce. Trim, then thinly slice **scallions**, separating greens and whites.



## 2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites** and cook until just softened, 1-2 minutes. Add **rice**, **1¾ cups water**, and a pinch of **salt**. Bring to a boil. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, 15-20 minutes. Keep covered off heat until ready to serve.



## 3 PREP

Halve, core, and seed **bell peppers**, then cut into thin strips. Cut one **lime** in half; cut the other into quarters. Mince or grate **garlic**. In a small bowl, mix **soy sauce**, **honey**, garlic, juice from one lime half, and half the **sriracha** (1 packet).



## 4 COOK STIR-FRY

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **bell peppers** and cook, tossing, until tender, 4-5 minutes. Remove from pan and set aside. Pat **chicken** dry with a paper towel. Season all over with **salt** and **pepper**. Heat another drizzle of oil in same pan over medium-high heat. Add chicken and cook, tossing occasionally, until browned and nearly cooked through, 4-6 minutes.



## 5 MAKE GLAZE

Pour **soy sauce mixture** into pan, scraping up any browned bits on bottom surface. Let cook until **chicken** is cooked through and coated in a sticky, thick sauce, 2-3 minutes. Stir in **bell peppers**. Remove pan from heat, then stir in **sesame oil** and **1 TBSP butter**. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Fluff **rice** with a fork, then stir in a squeeze of **lime juice** and season with **salt** and **pepper**. Divide between plates and top with **chicken stir-fry**. Sprinkle with **sesame seeds** and **scallion greens**. Serve with **lime quarters** for squeezing over. Drizzle with remaining **sriracha**, to taste (skip this for the kids).

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