



## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Bell Pepper\*



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Soy, Wheat



5 tsp | 5 tsp  
Rice Wine Vinegar



2 TBSP | 2 TBSP  
Szechuan Paste  
Contains: Soy, Wheat



1 TBSP | 2 TBSP  
Cornstarch



10 oz | 20 oz  
Chicken Breast  
Strips



1 oz | 2 oz  
Peanuts  
Contains: Peanuts



1 tsp | 1 tsp  
Chili Flakes

\*The ingredient you received may be a different color.

## HELLO

## KUNG PAO

A classic (and classically delicious) Chinese dish made with stir-fried chicken, peanuts, bell pepper, and chili flakes

# KUNG PAO CHICKEN

with Sweet Szechuan Sauce, Peanuts & Jasmine Rice



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 740





## FLUFF STUFF

You may notice that we're always telling you to "fluff" your rice with a fork. Wondering what that means and why it's such a crucial step? Using a light touch and quick tossing motions helps break up the grains (making the rice fluffy versus clumpy) and also helps the excess moisture to evaporate.

## BUST OUT

- Small pot
- 3 Small bowls
- Whisk
- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Sugar (**2 tsp** | **4 tsp**)
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)  
Contains: Milk

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## 1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **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 START CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels. Place in a medium bowl and season with **salt** and **pepper**. Toss with **remaining cornstarch** until thoroughly coated.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken in a single layer; cook, without stirring, until browned, 3-4 minutes.
- Stir and continue cooking until chicken is cooked through, 1-2 minutes more.



## 2 PREP & MIX SAUCE

- Meanwhile, **wash and dry all produce**.
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim **scallions**, then cut crosswise into ¾-inch pieces. Peel and mince **garlic**.
- In a small bowl, whisk together **sweet soy glaze**, **half the vinegar**, **half the Szechuan paste**, **2 tsp cornstarch** (you'll use the rest later), **2 tsp sugar**, and **¾ cup water**. (For 4 servings, use **all the vinegar and Szechuan paste**, **4 tsp cornstarch**, **4 tsp sugar**, and **1½ cups water**.)



## 5 FINISH CHICKEN

- Return **veggies** to pan with **chicken**. Add **garlic** and cook until fragrant, 30 seconds.
- Add **sweet Szechuan sauce**; cook, stirring, until sauce has thickened, 1-2 minutes more.
- Remove pan from heat. Stir in **peanuts**, **1 TBSP butter (2 TBSP for 4 servings)**, and **chili flakes** to taste. **TIP: If sauce is too thick, add a splash of water.**



## 3 TOAST NUTS & COOK VEGGIES

- Heat a large, dry pan over medium-high heat. Add **peanuts** and cook, stirring often, until golden brown and toasted, 2-4 minutes. Transfer to a second small bowl; set aside.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add **bell pepper**; season with **salt** and **pepper**. Cook, stirring, until browned and just tender, 4-5 minutes.
- Add **scallions**; cook until softened, 1-2 minutes more.
- Transfer to a third small bowl; set aside.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and season with **salt** to taste.
- Divide rice between bowls. Mound **kung pao chicken** to the side. Garnish chicken with any **remaining chili flakes** to taste and serve.

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