

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Mandarin Orange



1.5 oz | 3 oz Sesame Dressing Contains: Soy, Wheat



1 oz | 2 oz Sweet Thai Chili Sauce Contains: Soy



½ oz | 1 ozCashews
Contains: Tree Nuts



10 oz | 20 oz Chicken Cutlets**



1 tsp | 2 tsp Garlic Powder



5 oz | 10 oz Spinach



4 oz | 8 oz Red Cabbage and Carrot Mix

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz Shrimp Contains: Shellfish



SESAME MANDARIN-CHICKEN SALAD

with Candied Cashews



PREP: 10 MIN COOK: 25 MIN CALORIES: 410

7



HELLO

MANDARIN ORANGE

Sweeter than the common orange, this citrus fruit adds bright flavor to salads.

SIMPLY THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the orange surface layer from the mandarin, then mince it.

BUST OUT

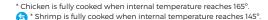
- Zester
- 2 Small bowls
- Large pan
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

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1 PREP & MAKE DRESSING

- Wash and dry produce.
- Zest mandarin until you have 1/4 tsp (1/3 tsp for 4 servings); peel and dice fruit into bite-size pieces.
- In a small bowl, combine **sesame dressing**, **chili sauce**, and mandarin zest. Season with a pinch of salt and pepper.

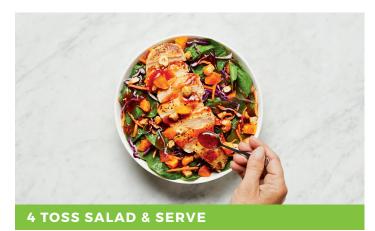


3 COOK CHICKEN

- Pat chicken* dry with paper towels. Season all over with garlic powder, salt, and pepper.
- Heat a **drizzle of oil** in pan used for cashews over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Remove from pan; transfer to a cutting board to rest.
- Rinse **shrimp*** under cold water, then pat dry with paper towels. Heat a **drizzle of oil** in pan used for cashews over medium-high heat. Add shrimp and season with garlic powder, salt, and pepper. Cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.



- Heat a large, preferably nonstick, pan over medium-high heat. Add cashews, 1 tsp sugar (2 tsp for 4 servings), and 1 TBSP water (2 TBSP water for 4). Cook, stirring often. until water has evaporated and cashews are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a second small bowl. Wipe out pan.



- In a large bowl, toss spinach, red cabbage and carrot mix, and half the mandarin with half the dressing.
- Thinly slice chicken crosswise.
- Divide salad between bowls. Top with chicken, candied cashews, and remaining mandarin. Drizzle with remaining dressing and serve.