



SESAME SOY CHICKEN BOWLS

with Chili Mayo, Cilantro & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 1
Lemon



¼ oz | ¼ oz
Cilantro



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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



10 oz | 20 oz
Chicken Breast Strips



4 oz | 8 oz
Shredded Carrots



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



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



1 | 2
Crispy Fried Onions
Contains: Wheat



HELLO

CHILI MAYO

Thai chili sauce gives this creamy condiment a touch of sweetness and a spicy kick.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 950



HELLO FRESH

THE RICE IS RIGHT

Want to nail the perfect pot of rice? Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce the heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for a few minutes while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

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

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1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ 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.



2 PREP & MIX MAYO

- While rice cooks, **wash and dry produce**. Zest and quarter **lemon**. Roughly chop **cilantro**.
- In a small bowl, combine **mayonnaise** with **chili sauce** to taste.



3 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring, until browned all over, 3-4 minutes.
- Stir in **carrots**, **sweet soy glaze**, and **sesame dressing**. Cook until carrots are softened, chicken is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with **salt** and **pepper**. Turn off heat.



4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lemon zest** and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken mixture** and any **remaining sauce** from pan. Drizzle with **chili mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve with **lemon wedges** on the side.

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