



# SWEET-AS-HONEY CHICKEN

with Green Beans over Jasmine Rice



## HELLO HONEY GINGER GLAZE

A brighter, fresher twist on a takeout-style sauce

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 560



Garlic



Green Beans



Jasmine Rice



White Wine Vinegar



Chicken Stock Concentrate



Lime



Ginger



Chicken Breasts



Soy Sauce  
(Contains: Soy)



Honey



## START STRONG

For tender and fluffy grains of rice, reduce the flame under the pot to a bare medium-low when simmering. Keep it covered off heat after it's done, then fluff with a fork before serving.

## BUST OUT

- Small pot
- Peeler
- Large pan
- Medium bowl
- Plastic wrap
- Medium pan
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Lime 1 | 1
- Ginger 1 Thumb | 1 Thumb
- Jasmine Rice ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- White Wine Vinegar 1½ TBSP | 3 TBSP
- Soy Sauce 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Honey 1 oz | 2 oz
- Green Beans 6 oz | 12 oz

## HELLO WINE



PAIR WITH  
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## 1 PREP

Wash and dry all produce. Bring 1 cup water and a pinch of salt to a boil in a small pot. Mince garlic. Cut lime into wedges. Peel ginger, then mince until you have 1 TBSP.



## 4 MAKE GLAZE

Stir soy sauce, 2 TBSP water, stock concentrate, and honey into same pan. Let simmer until mixture thickens to a glaze-like consistency, 2-3 minutes. Remove from heat, then return chicken to pan and toss to coat. Set aside until rest of meal is ready.



## 2 COOK RICE AND CHICKEN

Once water boils, add rice to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Meanwhile, heat a drizzle of oil in a large pan over medium-high heat. Season chicken all over with salt and pepper. Add to pan and cook until no longer pink in center, 4-5 minutes per side. Remove from pan and set aside.



## 5 COOK GREEN BEANS

Place green beans in a medium, microwave-safe bowl with a splash of water. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until tender, about 2 minutes. Meanwhile, heat a drizzle of oil in a medium pan over medium-high heat. Drain water from bowl, then add green beans to pan. Cook, tossing occasionally, until lightly crisped, 3-5 minutes. Season with salt, pepper, and a squeeze of lime.



## 3 COOK AROMATICS

Reduce heat under pan to medium low and add a drizzle of oil. Add minced ginger and garlic. Cook, tossing, until softened and fragrant, about 1 minute. Pour in 1½ TBSP vinegar (we sent more) and let reduce until almost dry and evaporated.



## 6 PLATE AND SERVE

Divide rice between plates. Top with green beans and chicken. Serve with remaining lime wedges on the side for squeezing over.

## BRING IT!

So incredibly delicious and leagues above delivery

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