



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: 550



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 while simmering. Keep covered off heat after rice is done, then fluff with a fork before serving.

BUST OUT

- Small pot
- Medium pan
- Peeler
- Strainer
- Large pan
- Medium bowl
- Plastic wrap
- Vegetable 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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

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



4 MAKE GLAZE

Stir **1 TBSP soy sauce** (we sent more), **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 just tender, about 2 minutes. Meanwhile, heat a drizzle of **oil** in a medium pan over medium-high heat. Thoroughly drain green beans, then add 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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