



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: 530



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
- Peeler
- Large pan
- Medium bowl
- Vegetable oil (2 tsp | 4 tsp)

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** (2 cups for 4 servings) and a pinch of **salt** to a boil in a small pot. **Wash and dry all produce.** Mince **garlic**. Quarter **lime**. Peel and mince **ginger** until you have 1 TBSP.



2 COOK RICE AND CHICKEN

Once water boils, add **rice** to pot. Cover and lower heat to a gentle simmer. Cook until tender, about 15 minutes. Meanwhile, season **chicken** all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 4-5 minutes per side. Turn off heat; remove from pan and set aside.



3 COOK AROMATICS

Heat another drizzle of **oil** in same pan over medium-low. Add **garlic** and minced **ginger**. Cook, stirring, until softened and fragrant, about 1 minute. Add **1½ TBSP vinegar** (we sent more) and let reduce until almost dry and evaporated.



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.



5 COOK GREEN BEANS

Microwave **green beans** in their bag until just tender, 2-4 minutes. Transfer to a medium bowl; season with **salt**, **pepper**, and a squeeze of **lime juice**.



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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