



INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



6 oz | 12 oz
Green Beans



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



1 | 1
Chili Pepper



1 TBSP | 1 TBSP
Cornstarch



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



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



10 oz | 20 oz
Chicken Breast
Strips



1 tsp | 2 tsp
Garlic Powder

HELLO

SWEET & SPICY

A mix of sweet soy glaze and Thai chili sauce (plus a squeeze of tangy lime juice) strikes the perfect balance for coating chicken stir-fry.

SWEET & SPICY CHICKEN STIR-FRY

with Lime, Green Beans & Jasmine Rice



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 590



FEELIN' CHILI

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in step 6. You're the chef, after all.

BUST OUT

- Small pot
- Small bowl
- Whisk
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)

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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



2 PREP

- While rice cooks, **wash and dry produce**.
- Trim **green beans** if necessary; cut crosswise on a diagonal into 1-inch pieces. (**TIP: To do this quickly, line up several beans and slice all at once.**) Pick **cilantro leaves** from stems; roughly chop leaves. Quarter **lime**. Thinly slice **chili**.



3 MIX SAUCE & SEASON CHICKEN

- In a small bowl, whisk together **half the cornstarch** and **½ cup cold water** until smooth. (**For 4 servings, use all the cornstarch and 1 cup water.**) Whisk in **sweet soy glaze** and **chili sauce**. Set aside.
- Pat **chicken*** dry with paper towels. Season with **garlic powder, salt, and pepper**.



4 COOK BEANS & CHICKEN

- Heat a **large drizzle of oil** in a medium pan (**use a large pan for 4 servings**) over medium-high heat. Add **green beans** and a **pinch of salt and pepper**. Cook, stirring occasionally, until bright green and just tender, 3-5 minutes. Transfer to a plate.
- Add another **drizzle of oil** to pan, then add **chicken**. Cook, stirring occasionally, until browned and cooked through, 3-5 minutes.



5 MAKE STIR-FRY

- Pour **sauce** into pan with **chicken**. Bring to a boil, then reduce to a low simmer. Cook, stirring, until thickened, 1-2 minutes. Turn off heat.
- Stir in **green beans, cilantro**, and a **squeeze of lime juice**. Taste and add more lime juice, **salt**, and **pepper** if desired.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**. **TIP: Add 1 TBSP butter (2 TBSP for 4 servings) to rice for a richer flavor.**
- Divide rice between plates or bowls and top with **chicken stir-fry**. Add a **pinch of chili** if desired. Serve with any **remaining lime wedges** on the side.

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