



SZECHUAN CHICKEN & GREEN BEAN STIR-FRY

with Ginger Rice & Crunchy Candied Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



6 oz | 12 oz
Green Beans



2 | 4
Scallions



¾ Cup | 1½ Cups
Jasmine Rice



1 oz | 2 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Chicken Breast
Strips



2 TBSP | 4 TBSP
Szechuan Paste
Contains: Soy, Wheat



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



HELLO

SZECHUAN PASTE

An umami-packed flavor experience with a chili pepper base, Asian-style aromatics, and a zingy bite

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 730



HOT TIP

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Small pot
- Medium bowl
- Plastic wrap
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry all produce.
- Peel and mince or grate **ginger**. Trim **green beans**, if necessary; cut crosswise into 2-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels.
- Heat a drizzle of **oil** in pan used for peanuts over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



2 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium-high heat. Add half the **ginger**; cook, stirring, until fragrant, 1 minute.
- Stir in **rice**, **1 1/4 cups water**, and a big 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.
- **4 SERVINGS: Use 2 TBSP butter and 2 1/4 cups water.**



5 MAKE STIR-FRY

- Stir **green beans**, **scallion whites**, remaining **ginger**, and **1 tsp sugar** into pan with **chicken**. Cook, scraping up any browned bits from bottom of pan, until ginger is fragrant, 1 minute.
- Stir in **Szechuan paste**, **sweet soy glaze**, and **1/4 cup water**. Cook, stirring, until everything is thoroughly coated in sauce, 1-2 minutes. Remove pan from heat.
- **4 SERVINGS: Use 2 tsp sugar and 1/3 cup water.**
- **TIP: If ginger and scallions begin to brown too quickly, reduce heat to medium low.**



3 COOK GREEN BEANS & NUTS

- Meanwhile, place **green beans** in a medium microwave-safe bowl. Add a splash of **water**, then cover with plastic wrap. Microwave until tender, 1-2 minutes. Uncover, drain, and set aside.
- Heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **1 tsp sugar**, and **2 TBSP water**. Cook, stirring, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes. Turn off heat; transfer to a small bowl. Wash out pan.
- **4 SERVINGS: Use 2 tsp sugar.**



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**. Taste **chicken stir-fry** and season with **salt** and **pepper**.
- Divide rice between bowls and top with chicken stir-fry. Sprinkle with **scallion greens** and **peanuts**. Serve.

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