



## INGREDIENTS

2 PERSON | 4 PERSON



**1 Thumb | 1 Thumb**  
Ginger



**2 | 4**  
Scallions



**1 | 2**  
Bell Pepper\*



**½ Cup | 1 Cup**  
Jasmine Rice



**10 oz | 20 oz**  
Chicken Breast  
Strips



**4 oz | 8 oz**  
Pineapple



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



**1 TBSP | 1 TBSP**  
Cornstarch



**12 ml | 24 ml**  
Ponzu Sauce  
Contains: Fish, Soy,  
Wheat



**½ oz | 1 oz**  
Peanuts  
Contains: Peanuts

\*Your bell pepper may be orange, yellow, or red.  
No matter what the color, it will still be delicious!

## HELLO

### SZECHUAN PASTE

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

# SZECHUAN CHICKEN & PINEAPPLE STIR-FRY

with Ginger, Bell Pepper & Peanuts



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 600





## STAR(CH) OF THE SHOW

In step 4, you'll make a cornstarch slurry, or a mixture of cornstarch and liquid (here, pineapple juice). Thoroughly whisking the two together before combining them with the stir-fry, Szechuan paste, ponzu, and water will allow your sauce to thicken in step 5 without getting lumpy.

## BUST OUT

- Small pot
- Paper towels
- Large pan
- Strainer
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (½ 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 and cut **scallions** crosswise into 1-inch-thick pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces.



## 4 START STIR-FRY

- Drain **pineapple**, reserving **juice** in a small bowl.
- Heat another **drizzle of oil** in pan used for chicken over medium-high heat. Add pineapple, **scallions**, **bell pepper**, and **remaining ginger**; cook, stirring, until softened, 4-6 minutes. **TIP: If ginger and scallion whites begin to brown too quickly, reduce heat to medium low.**
- Meanwhile, whisk **half the cornstarch (all for 4 servings)** into bowl with reserved pineapple juice.



## 2 COOK RICE

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium-high heat. Add **half the ginger**; cook, stirring, until fragrant, 1 minute.
- Stir in **rice, ¾ cup water (1¼ cups for 4)**, and a **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.



## 5 FINISH STIR-FRY

- Stir **cooked chicken** into pan with **veggie mixture**. Stir in **Szechuan paste, pineapple juice mixture, ponzu, ¼ cup water (½ cup for 4 servings)**, and **½ tsp sugar (1 tsp for 4)**. Cook, stirring frequently, until sauce has slightly thickened and everything is thoroughly coated, 2-3 minutes. Taste and season with **salt** and **pepper**.
- Turn off heat.



## 3 COOK CHICKEN

- While rice cooks, pat **chicken\*** dry with paper towels.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer chicken to a plate. Wipe out pan.



## 6 FINISH & SERVE

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

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