

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs Ginger



Green Beans



Scallions



34 Cup | 11/2 Cups Jasmine Rice



1 oz | 2 oz Peanuts **Contains: Peanuts**



10 oz | 20 oz Diced Chicken Thighs



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



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



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

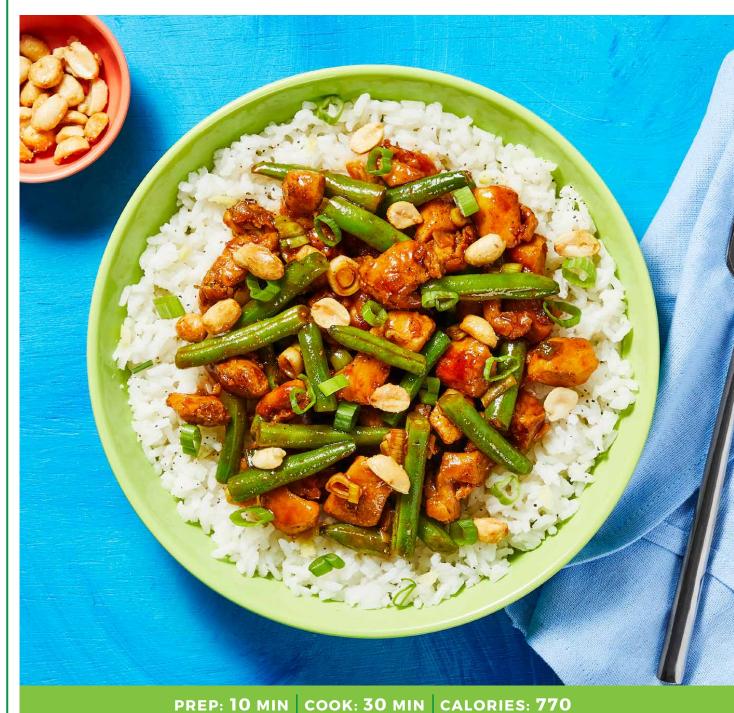
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SZECHUAN PASTE

An umami-packed flavor experience with a chili pepper base and a zingy bite

SZECHUAN CHICKEN & GREEN BEAN STIR-FRY

with Chicken Thighs, Ginger Rice & Candied Peanuts





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

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1 PREP

- · Wash and dry 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.



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, 11/4 cups water (21/4 cups water for 4), 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.



- 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 (2 tsp for 4 servings), 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 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.



5 MAKE STIR-FRY

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



6 FINISH & SERVE

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