



SZECHUAN CHICKEN & GREEN BEAN STIR-FRY

with Chicken Thighs, Ginger Rice & 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
Diced Chicken
Thighs



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



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



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HELLO

SZECHUAN PASTE

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

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 770



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



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.



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** (**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**, **1¼ cups water** (**2¼ 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.



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 **¼ cup water** (**½ 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.



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** (**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.



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.