



# VIETNAMESE CHICKEN BOWLS

with Sriracha Mayo and Jasmine Rice



## HELLO CILANTRO

One of the world's most popular herbs, cilantro belongs to the carrot family, with roots dating back to ancient times.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 620**



Garlic



Cilantro



Chili Pepper



Jasmine Rice



Soy Sauce  
(Contains: Soy)



Mayonnaise  
(Contains: Eggs)



Persian Cucumber



Lime



Shredded Carrots



Chicken Cutlets



Sriracha



## START STRONG

Our little chili pepper packs a punch! If you're sensitive to heat, be sure to remove the seeds and wash your hands after handling.

## BUST OUT

- Zester
- Large pan
- Medium bowl
- Small bowl
- Small pot
- Kosher salt
- Paper towels
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (1 TBSP | 1½ TBSP)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Garlic **2 Cloves** | 4 Cloves
- Persian Cucumber **1** | 2
- Cilantro **¼ oz** | ½ oz
- Lime **1** | 2
- Chili Pepper **1** | 2
- Shredded Carrots **4 oz** | 8 oz
- Jasmine Rice **½ Cup** | 1 Cup
- Chicken Cutlets\* **10 oz** | 20 oz
- Soy Sauce **2 TBSP** | 4 TBSP
- Sriracha **1 tsp** | 2 tsp
- Mayonnaise **2 TBSP** | 4 TBSP

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

## WINE CLUB

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# HelloFRESH



## 1 PREP

Wash and dry all produce. Mince or grate **garlic**. Trim and halve **cucumber** lengthwise; cut crosswise into thin half-moons. Roughly chop **cilantro** leaves and stems. Zest and halve **lime** (halve both limes for 4 servings). Thinly slice **chili**, removing seeds for less heat.



## 4 MAKE SAUCE

Heat a drizzle of **oil** in same pan over medium heat. Add **garlic** and cook until fragrant, 20-30 seconds. Reduce heat to low and stir in **soy sauce**, half the **sriracha**, **1 TBSP sugar** (1½ TBSP for 4 servings), and juice from remaining **lime**. Simmer, stirring, until thickened and syrupy, 30 seconds to 1 minute. Turn off heat.

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## 2 MAKE SALAD AND COOK RICE

In a medium bowl, combine **cucumber**, **carrots**, half the **lime zest**, half the **cilantro**, and juice from one **lime half**. Season with plenty of **salt** and **pepper**. Set aside. 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 to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 MAKE SRIRACHA MAYO

In a small bowl, combine **mayonnaise** and remaining **sriracha**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 3 COOK CHICKEN

While rice cooks, pat **chicken** dry with paper towels and season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



## 6 FINISH AND SERVE

Fluff **rice** with a fork; stir in remaining **lime zest** and **1 TBSP butter** and season with **salt** and **pepper**. Divide between bowls. Thinly slice **chicken**. Top rice with chicken and **salad**. Drizzle chicken with **sauce**. Garnish with **sriracha mayo**, remaining **cilantro**, and **chili** to taste.

## SRI-RACHACHA

We also love spicy mayo for jazzing up sandwiches, fries, or fish tacos!

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