



VIETNAMESE CHICKEN BOWLS

with Sriracha Mayo & 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: 600**



Garlic



Cilantro



Chili Pepper



Jasmine Rice



Sriracha



Ponzu Sauce
(Contains: Fish, Soy, Wheat)



Persian Cucumber



Lime



Shredded Carrots



Chicken Cutlets



Mayonnaise
(Contains: Eggs)

START STRONG

Don't let its size fool you: our little chili pepper packs a punch! Use as much or as little as you like when garnishing in step 6. You're the chef, after all.

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 | 2 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
- Ponzu Sauce **24 ml** | 48 ml
- Sriracha **1 tsp** | 2 tsp
- Mayonnaise **2 TBSP** | 4 TBSP

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



1 PREP

Wash and dry all produce. Mince or grate **garlic**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Roughly chop **cilantro**. Zest and halve **lime** (for 4 servings, zest 1 lime and halve both). Thinly slice **chili**.



4 MAKE SAUCE

Heat a drizzle of **oil** in same pan over medium heat. Add **garlic** and cook until fragrant, 30 seconds. Reduce heat to low and stir in **ponzu**, **1 TBSP sugar** (1½ TBSP for 4 servings), and **sriracha** to taste (save some for the next step). Simmer, stirring, until thickened and syrupy, 2-3 minutes. Turn off heat.



2 MAKE SALAD & COOK RICE

In a medium bowl, combine **cucumber**, **carrots**, half the **lime zest**, half the **cilantro**, and juice from half the **lime**. 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** to taste. 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 & SERVE

Fluff **rice** with a fork; stir in remaining **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings) 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. Cut remaining **lime** into wedges and serve on the side.

SRIRA-CHA-CHA

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

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