



THAI LEMONGRASS CHICKEN LEGS

over Jasmine Rice and Snow Peas



HELLO

LEMONGRASS GLAZE

This sweet and savory chicken coating gets a citrusy punch from the aromatic grass.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 900**



Garlic



Limes



Jasmine Rice



Honey



Sriracha



Cilantro



Lemongrass



Chicken Legs



Soy Sauce
(Contains: Soy)



Fish Sauce
(Contains: Fish)



Snow Peas

START STRONG

Don't be shy in peeling away the outer layers of the lemongrass. You want to remove anything that feels dry and papery and use only the tender core.

BUST OUT

- Small pot
- Small bowl
- Large pan
- Aluminum foil
- Baking sheet
- Vegetable oil (2 tsp | 4 tsp)
- Sugar (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------|---------------------|
| • Garlic | 2 Cloves 4 Cloves |
| • Lemongrass | 1 2 |
| • Limes | 2 4 |
| • Snow Peas | 8 oz 16 oz |
| • Chicken Legs | 16 oz 32 oz |
| • Jasmine Rice | ¾ Cup 1½ Cups |
| • Soy Sauce | 2 TBSP 4 TBSP |
| • Honey | 1 oz 2 oz |
| • Fish Sauce | 1 tsp 2 tsp |
| • Sriracha | 1 tsp 2 tsp |
| • Cilantro | ¼ oz ½ oz |

HELLO WINE



PAIR WITH

Sebo Mendoza Torrontes, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Bring **1¼ cups water** and a large pinch of **salt** to a boil in a small pot. Mince **garlic**. Peel outer layers from **lemongrass** until you get to tender core. Finely mince core. Halve **limes**; cut one lime into wedges. Trim any tough ends and strings from **snow peas**.



4 MAKE GLAZE

Carefully pour out all but **1 TBSP grease** from pan used for chicken. Place pan over low heat and add **garlic** and **lemongrass**. Cook until fragrant, about 30 seconds. Stir in **soy sauce, honey, 1 tsp fish sauce** (we sent more), **1 TBSP sugar, juice** from two lime halves, and **sriracha** (to taste). Let simmer until thick and syrupy, 2-3 minutes. Transfer mixture to a small bowl and wash out pan.

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2 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken** to pan skin-side down. Cook until skin is browned and crisp, about 4 minutes. Flip and cook on other side until browned, 3-4 minutes. Transfer to a foil-lined baking sheet. Roast in oven until no longer pink in center, 15-20 minutes.



5 COOK SNOW PEAS AND GLAZE CHICKEN

Heat a drizzle of **oil** in same pan over medium-high heat. Add **snow peas** and cook, tossing occasionally, until tender, about 3 minutes. Season with **salt, pepper**, and a squeeze of **lime**. Once **chicken** is cooked through, remove from oven and brush with half the **glaze**. Return to oven and cook until glaze is tacky and has lost some of its shine, about 2 minutes.



3 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Remove from heat and let stand until rest of meal is ready.



6 FINISH AND SERVE

Remove **chicken** from oven and brush with remaining **glaze**. Fluff **rice** with a fork. Divide rice, **snow peas**, and chicken between plates. Tear **cilantro leaves** from stems and scatter over top. Serve with remaining **lime wedges** on the side for squeezing over.

DELIGHTFUL!

Thai-style aromatics will have your kitchen smelling heavenly.

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