



20-MIN MEAL

BETTER THAN TAKEOUT SWEET 'N' SPICY CHICKEN

with Green Beans and Jasmine Rice



HELLO

SWEET 'N' SPICY SAUCE

A delicious melange of umami-rich hoisin, punchy sriracha, and sweet honey.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 620



Jasmine Rice



Ginger



Hoisin Sauce
(Contains: Soy, Wheat)



Honey



Green Beans



Scallions



Chili Pepper



Sriracha



Chicken Breast Strips



Sesame Seeds

START STRONG

If you have a few extra minutes, try toasting your sesame seeds in a dry pan until fragrant. This'll bring out their natural nuttiness and up their crunch factor.

BUST OUT

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

INGREDIENTS

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

- Jasmine Rice **½ Cup** | **1 Cup**
- Scallions **2** | **4**
- Ginger **1 Thumb** | **2 Thumbs**
- Chili Pepper **1** | **1**
- Hoisin Sauce **4 TBSP** | **8 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Honey **2 tsp** | **4 tsp**
- Chicken Breast Strips* **10 oz** | **20 oz**
- Green Beans **6 oz** | **12 oz**
- Sesame Seeds **1 TBSP** | **1 TBSP**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





1 COOK RICE

Wash and dry all produce (except green beans). 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.



4 COOK GREEN BEANS

While chicken cooks, pierce **green bean bag** with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully remove green beans from bag and transfer to a large bowl; toss with **1 TBSP butter**, **salt**, and **pepper** until evenly coated.



2 PREP AND MAKE SAUCE

Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Thinly slice **chili**, removing seeds for less heat. In a small bowl, combine **hoisin**, **sriracha**, **honey**, and **2 TBSP water** (3 TBSP for 4 servings).



5 COAT CHICKEN

Once **chicken** is cooked through, add **scallion whites** and **ginger** to pan. Cook until fragrant, 30-60 seconds, then pour in **sauce**. Cook until sauce has thickened and coats chicken, 2-3 minutes. Turn off heat.



3 COOK CHICKEN

Pat **chicken** dry with paper towels and season with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



6 FINISH AND SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**. Divide rice, **green beans**, and **chicken** between plates. Garnish with **scallion greens**, **sesame seeds**, and **chili** to taste.

STIR IT UP

Try making this sauce again to flavor stir-fried veggies!

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