



CASHEW CHICKEN STIR-FRY

with Broccoli over Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 1 TBSP
Cornstarch



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



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



5 tsp | 5 tsp
Rice Wine Vinegar



10 oz | 20 oz
Chicken Breast Strips



1 tsp | 2 tsp
Garlic Powder



8 oz | 16 oz
Broccoli Florets



½ oz | 1 oz
Cashews
Contains: Tree Nuts



HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

PREP: 0 MIN | COOK: 25 MIN | CALORIES: 640



MAKE IT GRAIN

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

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

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



1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water**, and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 1½ cups water.**



3 COOK BROCCOLI & CHICKEN

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **broccoli** and **2 tsp water**. Cover and steam for 3 minutes. Uncover and cook, stirring occasionally, until broccoli is browned and tender, 3-5 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside.
- Add another drizzle of **oil** to pan. Add **chicken** and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- **TIP: If needed, add a splash more water to the pan after steaming to help the broccoli soften.**



2 PREP & MAKE SAUCE

- While rice cooks, **wash and dry produce**.
- Cut **broccoli florets** into bite-size pieces, if necessary.
- In a small bowl, whisk together half the **cornstarch** and **½ cup cold water** until smooth. Whisk in **sweet soy glaze**, **hoisin**, and half the **vinegar** (we sent more).
- Pat **chicken*** dry with paper towels, then season with **garlic powder**, **salt**, and **pepper**.
- **4 SERVINGS: Use all the cornstarch, 1 cup water, and all the vinegar.**



4 MAKE STIR-FRY & SERVE

- Pour **sauce** into pan with **chicken**. Bring to a simmer and cook, stirring, until thickened, 1-2 minutes. Turn off heat. Stir in **broccoli** and **cashews** until coated. Taste and season with **salt** and **pepper**.
- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**.
- Divide rice between bowls, top with **stir-fry**, and serve.
- **4 SERVINGS: Use 2 TBSP butter.**