



CHICKEN TERIYAKI BOWLS

with Bell Pepper, Peanuts, and Sriracha



HELLO TERIYAKI SAUCE

Deeply savory and a little bit sweet—it's so delicious, you might just lick your bowl.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 790



Ginger



Bell Pepper*



Jasmine Rice



Chicken Breast Strips



Sriracha



Scallions



Yellow Onion



Peanuts
(Contains: Peanuts)



Teriyaki Sauce
(Contains: Soy)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Paper towels
- Medium bowl
- Small pot
- Kosher salt
- Large pan
- Black pepper
- Small bowl
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Ginger **1 Thumb** | **2 Thumbs**
- Yellow Onion **1** | **2**
- Bell Pepper **1** | **2**
- Scallions **2** | **4**
- Chicken Breast Strips* **10 oz** | **20 oz**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Peanuts **1 oz** | **2 oz**
- Teriyaki Sauce **8 TBSP** | **16 TBSP**
- Sriracha  **1 tsp** | **2 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Peel and mince or grate **ginger**. Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **bell pepper**. Trim **scallions**, then cut crosswise into 1½-inch pieces. Pat **chicken** dry with paper towels.



4 COOK VEGGIES

Heat a large drizzle of **oil** in pan used for peanuts over medium-high heat. Add **onion** and cook, stirring, until slightly softened, 2-3 minutes. Add **bell pepper** and cook, stirring, until softened, 2-3 minutes more. Season with **salt** and **pepper**. Transfer to a medium bowl.



2 COOK RICE

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add half the **ginger**. Cook, stirring, until fragrant, 30 seconds to 1 minute. Add **1¼ cups water** (2¼ cups for 4) and a pinch of **salt**; bring to a boil. Once boiling, stir in **rice**, 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 STIR-FRY

Heat a drizzle of **oil** in same pan over medium-high heat. Add **chicken**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Return **veggies** to pan, stirring to combine. Add **scallions** and remaining **ginger**; cook 30 seconds to 1 minute. Reduce heat to medium low and stir in **teriyaki sauce**. Cook until thickened, 2-3 minutes.



3 COAT PEANUTS

Meanwhile, add **peanuts** to a large, dry pan over medium-high heat. Cook, stirring often, until toasted, 2-4 minutes. Season with **salt**, **pepper**, and **½ tsp sugar** (1 tsp for 4 servings). Cook, stirring, until coated, 30 seconds to 1 minute. Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH AND SERVE

Fluff **rice** with a fork; season with **salt** and **pepper** and divide between plates. Top with **stir-fry**. Sprinkle with **peanuts**. Drizzle with **sriracha** to taste.

BELIEVE IT OR NUT

These sweet, salty, toasty peanuts also work perfectly as a salad topping.

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