



CHILI CHILI BANG BANG CHICKEN

with Scallion Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



6 oz | 12 oz
Green Beans



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce
Contains: Soy



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs, Soy



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Chicken Cutlets

HELLO

PONZU

A citrusy soy sauce that's equal parts sweet and tart.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 790



ALLIUM-AZING

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, while the crunch and vibrant color of raw greens make them perfect for using as a garnish.

BUST OUT

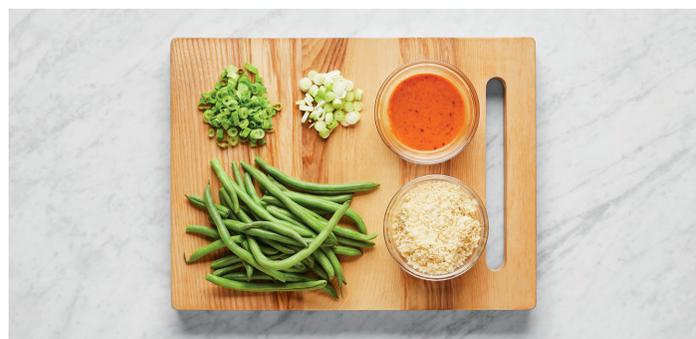
- 2 Small bowls
- Small pot
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP & MIX

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.
- In a small bowl, combine **panko**, **garlic powder**, a **drizzle of oil** (large drizzle for 4), **salt**, and **pepper**.
- In a separate small bowl, combine **ponzu**, **chili sauce**, and **half the mayonnaise** (you'll use the rest later).



3 ROAST CHICKEN & GREEN BEANS

- While rice cooks, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Place chicken on one side of a baking sheet (**for 4 servings, spread out across entire sheet**). Spread **remaining mayonnaise** onto tops of chicken, then mound with **panko mixture**, pressing firmly to adhere (no need to coat the undersides).
- Toss **green beans** on empty side of same sheet with a **drizzle of oil**, **salt**, and **pepper**. (**For 4, use a second sheet; roast chicken on top rack and green beans on middle rack.**)
- Roast on top rack until chicken is browned and cooked through and green beans are tender, 15-18 minutes. **TIP: If green beans finish first, remove from sheet and continue roasting chicken.**



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **scallion whites**; cook until slightly softened, 1 minute.
- Stir in **rice**, **¾ cup water** (1½ cups for 4), 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 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice, **green beans**, and **chicken** between plates. Drizzle chicken with **ponzu chili mayo** and sprinkle with **scallion greens**. Serve.