



Hellmann's® Sesame Thai Cashew Chicken

with Lime-Coconut Rice

30 Minutes



Chicken Breasts



Basmati Rice



Coconut Milk



Cashews



Hellmann's® Sesame Thai Salad Dressing



Carrot



Yellow Onion



Cilantro



Snow Peas



Lime



Ginger



Soy Sauce



Garlic

HELLO HELLMANN'S® SALAD DRESSING

This versatile dressing is ideal for salads, powerbowls and marinated mains!

Start here

Before starting, wash and dry all produce.

Bust out

Vegetable peeler, measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Basmati Rice	¾ cup	1 ½ cup
Coconut Milk	165 ml	400 ml
Cashews	28 g	56 g
Hellmann's® Sesame Thai Salad Dressing	½ cup	¾ cup
Carrot	170 g	340 g
Yellow Onion	113 g	226 g
Cilantro	7 g	14 g
Snow Peas	56 g	113 g
Lime	1	1
Soy Sauce	1 tbsp	2 tbsp
Garlic	3 g	6 g
Ginger	15 g	30 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165 °F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook coconut rice

Add **¾ cup water** (1 cup for 4 ppl) to a medium pot. Bring to a boil over high heat. Stir in **coconut milk** and **rice**, then bring to a gentle boil. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



Cook chicken

Heat the same pan (from step 2) over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 5-7 min.** Transfer **chicken** to a plate.



Toast cashews

While **rice** cooks, heat a large non-stick pan over medium heat. When hot, add **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Cook veggies

Heat the same pan over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **carrots**. Cook, stirring often, until **veggies** soften slightly, 3-4 min. Add **snow peas**, **ginger** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 2-3 min. Add **soy sauce**, **Hellmann's® Sesame Thai Salad Dressing** and **chicken**. Cook, stirring occasionally, until **sauce** is slightly thickened and **veggies** are tender-crisp, 2-3 min.



Prep

While **cashews** toast, peel, then cut **carrot** into ¼-inch rounds. Peel, then cut **onion** into ½-inch pieces. Trim **snow peas**. Roughly chop **cilantro**. Peel, then mince or grate **half the ginger** (use all for 4 ppl). Peel, then mince or grate **garlic**. Zest **lime**, then cut **half the lime** into wedges (whole lime for 4 ppl). Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.



Finish and serve

Add **lime zest** to the pot with **coconut rice**. Season with **½ tsp salt** (dbl for 4 ppl), then fluff **rice** with a fork. Divide **coconut rice** between plates. Spoon **chicken** and **veggies** over top. Sprinkle with **cilantro** and **cashews**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!