



ORANGE AND CASHEW CHICKEN STIR-FRY

with Bell Pepper and Jasmine Rice



HELLO

ORANGE CHICKEN

Freshly squeezed juice gives this stir-fry vibrant, citrusy flavor.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 660**



Jasmine Rice



Bell Pepper*



Orange



Cornstarch



Korean Chili Flakes



Ginger



Scallions



Chicken Cutlets



Cashews
(Contains: Tree Nuts)



Soy Sauce
(Contains: Soy)

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

START STRONG

Stir the nuts and glaze as they cook in the pan—they can stick to each other, so keep them moving and keep an eye out for any burning.

BUST OUT

- Small pot
- 2 Small bowls
- Medium bowl
- Medium pan
- Peeler
- Large pan
- Zester
- Oil (5 tsp | 10 tsp)
- Sugar (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ¾ Cup | 1½ Cups
- Chicken Cutlets 10 oz | 20 oz
- Cornstarch 1 TBSP | 2 TBSP
- Ginger 1 | 2
- Bell Pepper 1 | 2
- Scallions 2 | 4
- Orange 1 | 2
- Cashews 1 oz | 2 oz
- Korean Chili Flakes 1 tsp | 2 tsp
- Soy Sauce 2 TBSP | 4 TBSP

HELLO WINE



PAIR WITH

Chasseur de Cailloux Côtes du Rhône Blanc, 2016

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HelloFRESH



1 COOK RICE AND TOSS CHICKEN

Bring **1¼ cups water** and a pinch of **salt** to a boil in a small pot. Once boiling, add **rice**. Cover and reduce to a gentle simmer. Cook until tender, about 15 minutes. Meanwhile, cut **chicken** into 1-inch pieces, then toss with **1 tsp cornstarch** (we sent more) in a medium bowl. Season with salt and **pepper**.



4 MIX SAUCE AND COOK VEGGIES

Whisk together **orange juice, orange zest, 1 tsp sugar, soy sauce, 1 TBSP minced ginger, 1 TBSP water**, and remaining **cornstarch** in a small bowl. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and cook, tossing, until softened, 3-4 minutes. Toss in **scallions** and remaining minced ginger. Cook, tossing, until softened and fragrant, 2-3 minutes.

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2 PREP

Wash and dry all produce. Peel **ginger**, then mince until you have 1½ TBSP. Core and seed **bell pepper**, then slice into thin strips. Trim **scallions**. Thinly slice white and light green sections; cut greens into 1-inch pieces. Zest **orange** until you have 1 tsp zest, then halve. Squeeze ¼ cup juice from orange into a small bowl.



5 COOK CHICKEN

Remove **veggies** from pan and set aside. Heat another large drizzle of **oil** in same pan over medium-high heat. Add **chicken** and cook, tossing, until browned and cooked through, 3-4 minutes. Stir in **sauce** and bring to a simmer. Lower heat slightly and stir until sauce is thick, sticky, and coats chicken, 1-2 minutes.



3 GLAZE CASHEWS

Heat a drizzle of **oil** in a medium pan over medium heat. Add **cashews** and toss until fragrant, about 30 seconds. Stir in **1 tsp sugar** and a pinch or two of **chili flakes** (to taste). Cook, stirring, until cashews are coated in a sticky, lightly browned glaze, 30 seconds to 1 minute. Remove from pan and let cool on a plate or piece of parchment.



6 FINISH AND SERVE

Divide **rice** between plates, then top with **veggies** and **chicken**. Drizzle with any remaining **sauce** in pan. Garnish with **cashews** and sprinkle with remaining **chili flakes** (to taste).

TUTTI FRUTTI!

Orange you glad you've got some tasty chicken for dinner?

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