



SWEET-AS-HONEY CHICKEN

with Snow Peas over Jasmine Rice



HELLO HONEY GINGER GLAZE

A brighter, fresher twist on a takeout-style sauce

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 540



Ginger



Lime



Jasmine Rice



White Wine Vinegar



Chicken Stock Concentrate



Garlic



Snow Peas



Chicken Breasts



Soy Sauce
(Contains: Soy)



Honey

START STRONG

Here's the trick to perfect rice: reduce the flame under the pot to a bare medium-low when simmering. Keep it covered off heat after it's done, then fluff the grains with a fork before serving.

BUST OUT

- Small pot
- Peeler
- Large pan
- Medium pan
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Lime 1 | 1
- Snow Peas 4 oz | 8 oz
- Ginger 1 Thumb | 1 Thumb
- Jasmine Rice ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- White Wine Vinegar 1½ TBSP | 3 TBSP
- Soy Sauce 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Honey 1 oz | 2 oz

HELLO WINE



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1 PREP

Wash and dry all produce. Bring **1 cup water** and a pinch of **salt** to a boil in a small pot. Mince **garlic**. Cut **lime** into wedges. Trim tough ends and strings half the **snow peas** (use the rest as you like). Peel, then mince **ginger** until you have 1 TBSP.



4 MAKE GLAZE

Stir **1 TBSP soy sauce** (we sent more), **2 TBSP water**, **stock concentrate**, and **honey** into same pan. Let simmer until mixture thickens to a glaze-like consistency, 2-3 minutes. Remove from heat, then return **chicken** to pan and toss to coat. Set aside until rest of meal is ready.



2 COOK RICE AND CHICKEN

Once water boils, add **rice** to pot. Cover and reduce to a simmer. Cook until tender, 15-20 minutes. Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Season **chicken** all over with **salt** and **pepper**. Add to pan and cook until browned and no longer pink in center, 4-5 minutes per side. Remove from pan and set aside.



5 COOK SNOW PEAS

Heat a drizzle of **oil** in a medium pan over medium heat. Add **snow peas** and cook, tossing, until tender but still a little crisp, 3-4 minutes. Season with **salt**, **pepper**, and a squeeze of **lime**.



3 COOK AROMATICS

Reduce heat under pan to medium low and add a drizzle of **oil**. Toss in **minced ginger** and **garlic** and cook until soft and fragrant, about 1 minute. Pour in **1½ TBSP white wine vinegar** (we sent more) and let reduce until almost dry and evaporated.



6 PLATE AND SERVE

Divide **rice** between plates. Top with **snow peas** and **chicken**. Serve with **lime wedges** on the side for squeezing over.

BRING IT!

So incredibly delicious and leagues above delivery

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