



# SWEET-AS-HONEY CHICKEN

with Green Beans over Jasmine Rice



## HELLO

### HONEY-GINGER GLAZE

Honey meets aromatic ginger and umami-packed soy sauce for sweet and savory satisfaction.

**PREP: 5 MIN** | **TOTAL: 30 MIN** | **CALORIES: 570**



Garlic



Ginger



Chicken Breasts



Soy Sauce  
(Contains: Soy)



Honey



Lime



Jasmine Rice



White Wine  
Vinegar



Chicken Stock  
Concentrate



Green Beans

## START STRONG

To get ahead of the game in step 4, whisk together the stock concentrate, honey, soy sauce, and water in a small bowl before you start cooking. This'll ensure a smooth glaze (and eliminate scrambling to open packets).

## BUST OUT

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

## INGREDIENTS

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

- Garlic **2 Cloves** | **4 Cloves**
- Lime **1** | **1**
- Ginger **1 Thumb** | **1 Thumb**
- Jasmine Rice **½ Cup** | **1 Cup**
- Chicken Breasts\* **12 oz** | **24 oz**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Chicken Stock Concentrate **1** | **2**
- Honey **4 tsp** | **8 tsp**
- Soy Sauce **2 TBSP** | **2 TBSP**
- Green Beans **6 oz** | **12 oz**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

# HelloFRESH



## 1 PREP

In a small pot, combine **¾ cup water** (1½ cups for 4 servings) and a pinch of **salt**. Bring to a boil. Meanwhile, **wash and dry all produce** (except green beans). Mince **garlic**. Cut **lime** into wedges. Peel and mince **ginger** until you have 1 TBSP (2 TBSP for 4).



## 4 MAKE GLAZE

Stir **stock concentrate, honey**, half the **soy sauce** (use all for 4 servings), and **2 TBSP water** (¼ cup for 4) into pan. Simmer until mixture is thick and glossy, 2-3 minutes. Turn off heat; return **chicken** to pan and turn to coat in glaze.



## 2 COOK RICE AND CHICKEN

Once water is boiling, add **rice** to pot. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve. Meanwhile, pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken** and cook until browned and cooked through, 5-7 minutes per side. Remove from pan and set aside.



## 5 COOK GREEN BEANS

Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully transfer to a medium bowl and toss with **1 TBSP butter** until melted. Squeeze in **lime juice** to taste. Season with **salt** and **pepper**.



## 3 COOK AROMATICS

Heat another drizzle of **oil** in same pan over medium-low heat. Add **garlic** and **minced ginger**. Cook, stirring, until softened and fragrant, 30 seconds to 1 minute. Add **vinegar** and let cook until almost evaporated.



## 6 SERVE

Divide **rice** between plates. Top with **green beans, chicken**, and any remaining **glaze**. Serve with remaining **lime wedges** on the side.

## GOTTA KICK IT UP!

Love spicy food? If you've got some on hand, drizzle your finished dish with a bit of sriracha.

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