



SWEET 'N' SPICY BROCCOLI & PEPPER STIR-FRY

over Ginger Lime Rice with Candied Peanuts & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 | 2
Bell Pepper*



1 | 2
Red Onion



8 oz | 16 oz
Broccoli Florets



1 | 2
Lime



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



½ oz | 1 oz
Peanuts
Contains: Peanuts



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Sweet Thai
Chili Sauce



1 | 2
Crispy Fried Onions
Contains: Wheat

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

HELLO

CANDIED PEANUTS

A little sugar and a few minutes in a hot pan turns peanuts into an addictive—and impressive—garnish.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 640



HERBALICIOUS

Did you know that cilantro stems are edible? Not only that—they also add tons of flavor to your dish. Since they're slightly less tender than the leaves, mince them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Zester
- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- **Wash and dry all produce.**
- Peel and mince or grate **ginger**. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Cut **broccoli florets** into bite-size pieces, if necessary. Zest and quarter **lime**. Mince **cilantro**.
- **4 SERVINGS: Zest 1 lime and quarter both.**



4 COOK VEGGIES

- Heat a large drizzle of **oil** in same pan over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until slightly tender, 3-4 minutes.
- Add **broccoli** and a splash of **water**. Cover and steam until broccoli is bright green, 4-5 minutes.
- Uncover and add remaining **ginger**. Cook, stirring, until fragrant, 1 minute more.



2 COOK RICE

- Heat a drizzle of **oil** in a small pot over medium-high heat. Add half the **ginger**; cook, stirring, until fragrant, 1 minute.
- Stir in **rice**, **¾ cup water**, and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 1½ cups water.**



5 MAKE STIR-FRY

- To pan with **veggies**, add **sweet soy glaze**, **chili sauce**, **¼ cup water**, and **lime juice** to taste.
- Cook, stirring, until sauce has thickened and veggies are coated, 2-3 minutes. Stir in half the **cilantro**. Turn off heat.
- **4 SERVINGS: Use ½ cup water.**



3 COAT PEANUTS

- While rice cooks, add **peanuts**, **1 tsp sugar**, and **2 TBSP water** to a large, preferably nonstick, pan over medium-high heat. Cook, stirring, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wash out pan.
- **4 SERVINGS: Use 2 tsp sugar and 3 TBSP water.**



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and **lime zest** to taste. Season with **salt**. Divide between bowls.
- Top rice with **stir-fry**, **peanuts**, **crispy fried onions**, and remaining **cilantro**. Serve with any remaining **lime wedges** on the side.
- **4 SERVINGS: Use 2 TBSP butter.**