



SWEET & SPICY MANDARIN CHICKEN

with Crunchy Sesame Salad

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Breast
Strips



1 | 2
Mandarin Orange



1 oz | 2 oz
Sweet Thai
Chili Sauce



12 oz | 24 oz
Crunchy Sesame
Salad Kit
Contains: Soy, Tree
Nuts, Wheat

HELLO

MANDARIN ORANGE

Sweeter than the common orange, this fruit squeezes juice that's perfect for sauces, marinades, or sipping on its own.



PREP: 0 MIN | COOK: 10 MIN | CALORIES: 550



BOSS OF THE SAUCE

Try making this easy sauce again and pairing with other proteins—it'd be equally delicious on pork chops!

BUST OUT

- Paper towels
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)

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1 PREP

- Wash and dry produce.
- Halve **mandarin**.
- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.



3 MAKE SAUCE

- Add **chili sauce** and juice from **mandarin** to pan with **chicken**. Bring to a simmer and cook until sauce has thickened and chicken is glazed and cooked through, 2-3 minutes more.
- Remove pan from heat and let cool slightly.



2 COOK CHICKEN

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken** and cook, stirring occasionally, until browned, 3-5 minutes (it'll finish cooking in the next step).



4 TOSS SALAD & SERVE

- Meanwhile, in a large bowl, toss **salad** with included **dressing** and **crispy toppings**.
- Divide between bowls. Top with **chicken** and serve.

* Chicken is fully cooked when internal temperature reaches 165°.