



# TEMPURA CHICKEN FINGERS & SRIRACHA LIME DIPPER

with Zesty Rice & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lime



82 g | 164 g  
Tempura Mix  
Contains: Eggs, Milk,  
Wheat



½ Cup | 1 Cup  
Jasmine Rice



1 tsp | 2 tsp  
Sriracha



6 oz | 12 oz  
Green Beans



10 oz | 20 oz  
Chicken Cutlets



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

## HELLO

### SRIRACHA LIME DIPPER

Sweet, savory, tangy, and spicy. This is the ultimate chicken finger dipping sauce.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 800





## GOOD CLUCK

For extra-crispy chicken, work in batches in step 5, spacing the pieces apart so they fit in a single layer and adding more oil between batches as necessary. For later batches, be sure to give fresh oil enough time to get hot before adding the chicken.

## BUST OUT

- Zester
- Large bowl
- Whisk
- Small pot
- Small bowl
- Medium bowl
- Plastic wrap
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (**for frying**)
- Butter (**2 TBSP | 3 TBSP**)  
Contains: Milk

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### 1 START PREP & MAKE BATTER

- Wash and dry all produce.
- Zest and quarter **lime**.
- In a large bowl, whisk together **tempura mix**, **½ cup cold water** (**¾ cup for 4 servings**), and **½ tsp salt** (**1 tsp for 4**) until smooth. **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**



### 4 COAT CHICKEN

- Pat **chicken\*** dry with paper towels, then cut each cutlet lengthwise into three strips (like chicken fingers).
- Add to bowl with **tempura batter**; stir until strips are evenly coated.
- Line a plate with paper towels.



### 2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (**1¼ cups for 4 servings**), and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 5 FRY CHICKEN

- Heat a ¼-inch layer of **oil** in a large, preferably heavy-bottomed, pan over medium-high heat.
- Once oil is shimmering and hot enough that a drop of **batter** sizzles when added to the pan, working in batches, add coated **chicken** in a single layer. Cook until golden brown and cooked through, 4-7 minutes on the first side and 4-5 minutes on the second side. **TIP: To check for doneness, cut one strip in half.**
- Using tongs or a slotted spoon, transfer to paper-towel-lined plate. Immediately season with **salt** and **pepper**.



### 3 MAKE SAUCE & FINISH PREP

- While rice cooks, in a small bowl, combine **sweet soy glaze**, a squeeze of **lime juice**, and **sriracha** to taste.
- Place **green beans** in a medium microwave-safe bowl with a splash of **water** and a pinch of **salt**. Cover bowl with plastic wrap; set aside.



### 6 FINISH & SERVE

- Microwave **green beans** until tender, 1-2 minutes. Carefully remove plastic wrap, drain well, and toss with **1 TBSP butter**. Season with **salt** and **pepper**.
- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and as much **lime zest** as you like. Season with **salt** and **pepper**.
- Divide rice, green beans, and **chicken strips** between plates. Drizzle with any remaining **sriracha** to taste. Serve with **sauce** for dipping and remaining **lime wedges** on the side.

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