



# TERIYAKI CHICKEN STIR-FRY

with Jasmine Rice and Sugar Snap Peas



## HELLO

### TERIYAKI GLAZE

Sweet, tangy, and deeply savory, it pairs perfectly with just about any protein.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 720**



Ginger



Scallions



Jasmine Rice



Soy Sauce  
(Contains: Soy)



Cornstarch



Sesame Oil



Garlic



Lime



Sugar Snap Peas



White Wine  
Vinegar



Chicken Stir-Fry



Sesame Seeds

## START STRONG

Overcrowding the pan makes it harder to achieve that flavorful, nicely browned surface on meat. You may want to cook the chicken in batches to make sure that it comes out perfectly.

## BUST OUT

- Medium pot
- Small bowl
- Peeler
- Baking sheet
- Large pan
- Paper towel
- Vegetable oil (2 TBSP | 2 TBSP)
- Sugar (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Ginger 1 Thumb | 1 Thumb
- Lime 1 | 1
- Scallions 2 | 2
- Jasmine Rice ¾ Cup | 1½ Cups
- Sugar Snap Peas 6 oz | 12 oz
- Sesame Oil 1 tsp | 2 tsp
- Sesame Seeds 1 TBSP | 1 TBSP
- Chicken Stir-Fry 10 oz | 20 oz
- Soy Sauce 4 TBSP | 6 TBSP
- White Wine Vinegar 1 TBSP | 2 TBSP
- Cornstarch ½ tsp | 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position; preheat oven to 425 degrees. In a medium pot, bring **1¼ cups water** and a large pinch of **salt** to a boil. Mince **garlic**. Peel **ginger** and mince enough for 1 TBSP. Halve **lime**; cut one half into wedges. Trim, then thinly slice **scallions**, separating greens and whites.



## 4 COOK CHICKEN

Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel. Add to pan in a single layer and cook until browned but not cooked through, 4-6 minutes, tossing once. Remove from pan and set aside.



## 2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



## 5 MAKE SAUCE

Heat a large drizzle of **oil** in same pan over medium-high heat. Whisk **soy sauce**, **2 TBSP sugar**, **1 TBSP vinegar**, and **½ tsp cornstarch** in a small bowl (we sent more vinegar and cornstarch). Add **scallion whites**, **garlic**, and **minced ginger** to pan and cook, tossing, until softened, about 1 minute. Stir in soy sauce mixture and bring to a simmer. Let thicken slightly, about 1 minute.



## 3 ROAST SNAP PEAS

Trim any tough ends or strings from **snap peas**, then toss with a large drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven until crisp at edges, 10-12 minutes. Once done, toss snap peas with **1 tsp sesame oil**, **1 tsp sesame seeds**, and a squeeze of **lime** (we sent more oil and seeds).



## 6 FINISH AND SERVE

Return **chicken** to pan and toss to coat. Cook until no longer pink in center, 1-2 minutes. Add a squeeze of **lime** to **rice** and fluff with a fork. Divide rice, **snap peas**, and chicken between plates. Drizzle with any remaining **sauce**. Garnish to taste with **scallion greens** and remaining **sesame seeds** (you may not use all). Serve with lime wedges.

## OPEN SESAME!

Use the extra sesame oil to add a flavorful touch to salad or veggies.

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