



SESAME LIME CHICKEN

over Jasmine Rice with Sriracha Green Beans



HELLO SRIRACHA GREEN BEANS

The Southeast Asian hot sauce brings a spicy kick.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 650**



Limes



Green Beans



Jasmine Rice



Cornstarch



Chicken Breasts



Garlic



Peanuts
(Contains: Peanuts)



Soy Sauce
(Contains: Soy)



Sesame Oil



Sriracha

START STRONG

If you have any eaters who are not fans of spicy foods, leave out the sriracha in step 5. You can drizzle it on later for anyone who likes it hot.

BUST OUT

- Zester
- Paper towel
- Small pot
- Large pan
- Small bowl
- Vegetable oil (4 tsp)
- Sugar (1 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Limes 2
- Garlic 4 Cloves
- Green Beans 12 oz
- Peanuts 2 oz
- Jasmine Rice 1 Cup
- Soy Sauce 4 TBSP
- Cornstarch 2 tsp
- Sesame Oil 1 TBSP
- Chicken Breasts 24 oz
- Sriracha 2 tsp

WINE CLUB

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1 PREP

Wash and dry all produce. Zest limes until you have 2 tsp zest; cut each into quarters. Mince or grate garlic. Trim any tough ends or strings from green beans. Roughly chop peanuts.



4 COOK CHICKEN

Heat a large drizzle of oil in a large pan over medium-high heat. Add chicken. Cook until browned, 4-6 minutes per side. Pour sauce into pan and bring to a simmer. Cook until chicken is done and sauce thickens, about 2 minutes, spooning sauce over chicken the whole time. Remove from heat. Stir in a squeeze of lime juice. Season with salt and pepper. Transfer chicken and sauce to a shallow dish.



2 COOK RICE

Heat a drizzle of oil in a small pot over medium-high heat. Add half the lime zest and cook, stirring, until fragrant, 1-2 minutes. Add rice, 1 3/4 cups water, and a big pinch of salt. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, 15-20 minutes. Keep covered off heat until ready to serve.



5 COOK GREEN BEANS

Rinse or wipe pan clean. Heat a drizzle of oil in same pan over medium-high heat. Add green beans and cook, tossing, until almost tender, 2-3 minutes. Toss in peanuts, half the sriracha, all of the remaining garlic, and 1 TBSP butter. Cook, tossing, until peanuts are lightly toasted, 1-3 minutes. Remove from heat and stir in a squeeze of lime juice. Season with salt and pepper. TIP: Add remaining sriracha for extra heat.



3 MAKE SAUCE AND SEASON CHICKEN

Meanwhile, place soy sauce, cornstarch, sesame oil, half the garlic, juice from two lime quarters, and 1 TBSP sugar in a small bowl. Whisk until smooth. Pat chicken dry with a paper towel and season all over with salt and pepper.



6 FINISH AND SERVE

Fluff rice with a fork, then stir in 1 TBSP butter, a squeeze of lime juice, and a pinch of salt and pepper. Divide rice and green beans between plates. Arrange chicken over rice, drizzling over any extra sauce. Garnish with remaining lime zest. Serve with remaining lime quarters on the side for squeezing over.

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