



Chicken, Snap Pea and Pineapple Stir-fry

with Cashews and Green Onion Rice

20 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Chicken Tenders
-  Pineapple, spears
-  Hoisin-Soy Sauce Blend
-  Sugar Snap Peas
-  Jasmine Rice
-  Green onion
-  Cashews
-  Sweet Chili Sauce
-  Cornstarch
-  Red Onion, sliced
-  Sesame Oil

HELLO PINEAPPLE

The perfect sweet burst of sunshine in any stir-fry!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Measuring Cups, Aluminum Foil, Paper Towels, Whisk, Medium Bowl, Medium Pot, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Pineapple, spears	95 g	190 g
Hoisin-Soy Sauce Blend	¼ cup	½ cup
Sugar Snap Peas	113 g	227 g
Jasmine Rice	¾ cup	1 ½ cup
Green onion	2	4
Cashews	28 g	56 g
Sweet Chili Sauce	2 tbsp	4 tbsp
Cornstarch	½ tbsp	1 tbsp
Red Onion, sliced	56 g	113 g
Sesame Oil	1 tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK RICE

Add **1 ¼ cups water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Add the **rice**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. TOAST CASHEWS

While the **chicken** broils, heat a large non-stick pan over medium-high heat. Add the **cashews** to the dry pan. Toast, stirring often, until golden-brown 2-3 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



2. PREP

While the **rice** cooks, thinly slice the **green onions**. Trim the **peas**. Cut **pineapple** into ½-inch pieces. Whisk together the **hoisin-soy, cornstarch** and **sweet chili sauce** in a medium bowl. Set aside.



5. START STIR-FRY

Add **sesame oil**, then the **peas, red onions** and **pineapple** to the same pan. Cook, stirring often until tender-crisp, 2-3 minutes. Season with **salt** and **pepper**. When the **chicken** is cooked through, add to the pan with the **veggies**. Add the **sauce** from the medium bowl and bring up to a boil. Simmer, stirring occasionally, until slightly thickened, 1-2 min. Remove from heat.



3. COOK CHICKEN

Pat the **chicken** dry with paper towels, then arrange **chicken** on a foil-lined baking sheet. Toss with **1 tbsp oil**. Season with **salt** and **pepper**. Broil in the **middle** of the oven, until cooked through, 8-10 min.**



6. FINISH AND SERVE

Fluff the **rice** with a fork, then season with **salt**. Stir in the **green onions**. Divide **rice** between bowls. Top with the **chicken and pineapple stir-fry**. Drizzle over any **remaining sauce** left in the pan. Sprinkle over the **cashews**.

Dinner Solved!