



# Chinese-Style Cashew Chicken

with Garlicky Rice and Veggies

Optional Spice 30 Minutes



Chicken Breasts



Basmati Rice



Broccoli florets



Sweet Bell Pepper



Garlic



Cashews



Hoisin Sauce



Soy Sauce



Cornstarch



Sriracha

HELLO CASHEWS

*Rich and buttery, this versatile tree nut pairs perfectly with chicken!*

## Start here

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, medium pot, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Basmati Rice	¾ cup	1 ½ cups
Broccoli, florets	227 g	454 g
Sweet Bell Pepper	160 g	320 g
Garlic	3 g	6 g
Cashews	28 g	56 g
Hoisin Sauce	¼ cup	½ cup
Soy Sauce	½ tbsp	1 tbsp
Cornstarch	1 tbsp	2 tbsp
Sriracha 🌶️	2 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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## Make garlic rice

Peel, then mince or grate **garlic**. Heat a medium pot over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **rice** and **garlic**. Cook, stirring often, until fragrant, 2-3 min. Add 1 ¼ **cups water** and ⅛ **tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



## Cook veggies

While **chicken** roasts, heat the same pan over medium-high. When hot, add **broccoli** and 2 **tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** is absorbed and **broccoli** begins to soften, 2-3 min. Add ½ **tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until **veggies** are tender-crisp, 4-5 min. Season with **salt** and **pepper**, then toss to combine. Remove pan from heat. Transfer **veggies** to a plate, then cover to keep warm.



## Prep

While **rice** cooks, core, then cut **pepper** into 1-inch pieces. Cut **broccoli** into bite-sized pieces.



## Make sauce

Whisk together **hoisin sauce**, **soy sauce**, **cornstarch** and ⅔ **cup water** (dbl for 4 ppl) in a medium bowl. Add **hoisin mixture** to the same pan (from step 4). Bring to a boil over medium. Cook, whisking often, until **sauce** thickens slightly, 2-3 min.



## Cook chicken

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil**, then **chicken**. Pan-fry until golden-brown, 1-2 min per side. (**NOTE**: Cook chicken in 2 batches for 4 ppl, using ½ **tbsp oil** per batch.) Transfer **chicken** to a baking sheet. **Roast** in the **middle** of the oven until cooked through, 10-12 min.\*\*



## Finish and serve

Fluff **rice** with a fork. Thinly slice **chicken**. Divide **chicken**, **rice** and **veggies** between plates. Drizzle **sauce** over **chicken** or serve on the side for dipping. Sprinkle **cashews** over top. Drizzle **sriracha** over top, to taste.

## Dinner Solved!