



Ginger Cashew Chicken

with Green Beans and Mushrooms

FAMILY

35 Minutes



Chicken Tenders



Cashews



Hoisin-Soy
Sauce Blend



Chicken Broth
Concentrate



Cornstarch



Ginger



Green Beans



Jasmine Rice



White Mushrooms



Green Onions

HELLO HOISIN

This popular Chinese condiment is both sweet and salty

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

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

Ingredients

	4 Person
Chicken Tenders	680 g
Cashews	28 g
Hoisin-Soy Sauce Blend	¼ cup
Chicken Broth Concentrate	2
Cornstarch	2 tbsp
Ginger	30 g
Green Beans	170 g
Jasmine Rice	1 ½ cup
White Mushrooms	227 g
Green Onions	2
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. TOAST CASHEWS & PREP

Heat a large non-stick pan over medium heat. When hot, add **cashews** to the dry pan. Toast, stirring often, until golden, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Meanwhile, pat **chicken** dry with paper towels, then season with **salt** and **pepper**. Transfer **toasted cashews** to a plate.



2. COOK CHICKEN & PREP

Increase heat to medium-high. Add **1 tbsp oil**, then **chicken** to the same pan. Pan-fry, until golden, 2-3 min per side. Transfer **chicken** to a baking sheet. Roast in **middle** of oven, until cooked through, 6-8 min.** Meanwhile, thinly slice **mushrooms**. Trim **beans**, then cut in half. Thinly slice **green onions**. Peel, then finely grate **1 tbsp ginger**.



3. COOK RICE

Heat a medium pot over medium heat. When hot, add **1 tbsp oil**, then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 1 min. Add **2 ½ cups water**. Cover and bring to a boil over medium heat. Once boiling, reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK VEGGIES

While **rice** cooks, heat the same pan over medium-high heat. When hot, add **mushrooms**, **beans** and **2 tbsp water**. Cook, stirring occasionally, until **beans** are tender-crisp, 4-5 min. Add **remaining ginger**. Cook, stirring often, until fragrant, 1 min.



5. MAKE SAUCE & ASSEMBLE

While **veggies** cook, whisk together **hoisin-soy sauce**, **broth concentrates**, **cornstarch** and **1 ½ cups water** in a small bowl. When **veggies** are done, add **hoisin mixture** and stir together. Bring up to a boil. Simmer, stirring occasionally, until slightly thickened, 1-2 min. Add **chicken** and any **juices** from the baking sheet. Season with **pepper** and stir together.



6. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **green onions** and season with **salt**. Divide **rice** between bowls and top with **chicken** and **veggies**. Spoon over **sauce** and sprinkle over **toasted cashews**.

Dinner Solved!