



Hoisin Chicken Stir-Fry

with Ginger Veggies

Family Friendly

25 Minutes



Chicken Thighs



Bok Choy, chopped



Carrot, chopped



Garlic Puree



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Ginger



Crispy Shallots

HELLO HOISIN

Sticky, sweet and packed full of umami!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, vegetable peeler, zester, measuring spoons, silicone brush, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Bok Choy, chopped	227 g	454 g
Carrot, chopped	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Hoisin Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Ginger	30 g	60 g
Crispy Shallots	28 g	56 g
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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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** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. (**TIP:** It's okay if chicken doesn't cook all the way through in this step!) Transfer **chicken** to a baking sheet. Brush **half the hoisin sauce** over tops of **chicken**. Bake in the **middle** of the oven until cooked through, 10-12 min.**



Cook veggies

Heat the same pan (from step 1) over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots, bok choy** and **ginger**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.



Cook rice

While **chicken** bakes, bring **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Finish stir-fry

Add **sweet chili sauce, garlic puree, remaining hoisin sauce** and **2 tbsp water** (dbl for 4 ppl) to the pan. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.



Prep

While **rice** cooks, peel, then grate **1 tbsp ginger** (dbl for 4 ppl).



Finish and serve

Slice **chicken**. Fluff **rice** with a fork, then season with **salt** and stir to combine. Divide **rice** between bowls. Top with **veggie stir-fry** and **chicken**. Sprinkle **crispy shallots** over top.

Dinner Solved!