



Lemongrass and Coconut Chicken

on Ginger Rice with Veggies

Quick

Spicy

30 Minutes



Chicken Breasts



Basmati Rice



Coconut Milk



Soy Sauce



Ginger



Thai Seasoning



Sugar Snap Peas



Carrot, julienned



Lemongrass



Lime

HELLO LEMONGRASS

A tall tropical grass with herbal lemony notes!

Start here

Before starting, wash and dry all produce.

Bust Out

Microplane/zester, measuring spoons, medium pot, measuring cups, large non-stick pan, wooden spoon, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Basmati Rice	¾ cup	1 ½ cup
Coconut Milk	165 ml	400 ml
Soy Sauce	1 tbsp	2 tbsp
Ginger	15 g	30 g
Thai Seasoning 🍷	1 tbsp	2 tbsp
Sugar Snap Peas	113 g	227 g
Carrot, julienned	56 g	113 g
Lemongrass	1	1
Lime	1	1
Sugar*	2 tsp	4 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 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

Remove outer layer of **lemongrass**, then cut into quarters crosswise. Using the back of a wooden spoon forcefully tap the **lemongrass** to bruise. Trim **snap peas**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl).



4

Start lemongrass sauce

Heat the same pan over medium. When hot, add **lemongrass**, **Thai Seasoning** and **remaining ginger**. Cook, stirring often, until fragrant, 1 min. Add **coconut milk**, **soy sauce**, **¼ cup water** and **2 tsp sugar** (dbl both for 4 ppl). Bring to a boil over high heat. Add **chicken**, **carrots** and **snap peas**.



2

Cook ginger rice

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 1-2 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5

Finish lemongrass sauce

Reduce heat to medium-low, then cover and cook, until **chicken** is cooked through, 10-12 min.** When **chicken** is done, use tongs to transfer to a large plate. Using two forks, shred **chicken** into bite-sized pieces. Remove and discard **lemongrass** from pan then return **chicken** to **sauce**. Stir in **lime juice**. Season with **salt** and **pepper**.



3

Pan-fry chicken

While **rice** cooks, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry, until golden-brown, 2-3 min per side. (**NOTE:** It's okay if chicken doesn't cook all the way through at this step!) Transfer **chicken** to a plate.



6

Finish and serve

Fluff **rice** with a fork, then stir in **lime zest** and season with **salt**. Divide **rice** between bowls. Top with **lemongrass chicken** and veggies, squeeze over a **lime wedge**, if desired.

Dinner Solved!