



Peanut-Hoisin Chicken Stir-Fry

with Bok Choy and Peppers

30 Minutes



Chicken Thighs



Chicken Breasts



Basmati Rice



Sweet Bell Pepper



Shanghai Bok Choy



Hoisin Sauce



Peanut Butter



Moo Shu Spice Blend



Rice Vinegar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Measuring spoons, medium pot, large bowl, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Hoisin Sauce	4 tbsp	8 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Moo Shu Spice Blend	1 tbsp	2 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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.

Contact

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Cook rice

- Add **1 ¼ cups** (2 ½ cups) **water**, **1 tbsp** (2 tbsp) **butter** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- 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.



Make sauce

- Add **hoisin**, **vinegar**, **peanut butter**, **remaining Moo Shu Spice Blend** and **½ cup** (1 cup) **warm water** to a small bowl. Season with **salt** and **pepper**, then whisk until smooth.



Prep

- While **rice** cooks, cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Core, then cut **pepper** into ½-inch pieces.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces on a separate cutting board. Add **chicken** to a large bowl. Season with **salt**, **pepper** and **half the Moo Shu Spice Blend**. Toss to combine.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook **chicken thighs****



Cook chicken

- Add **1 tbsp** (2 tbsp) **oil** to the same pan (from step 3), then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches for 4 ppl.) Cook, stirring occasionally, until golden-brown, 4-6 min.
- Add **sauce** to the pan. Bring **sauce** to a boil.
- Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly and **chicken** is cooked through, 4-6 min.**
- Remove from heat.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers**. Cook, stirring occasionally, until starting to soften, 1 min.
- Add **bok choy**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min. Season with **salt** and **pepper**.
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.



Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between plates. Top with **chicken stir-fry**, then **veggies**.

Dinner Solved!