

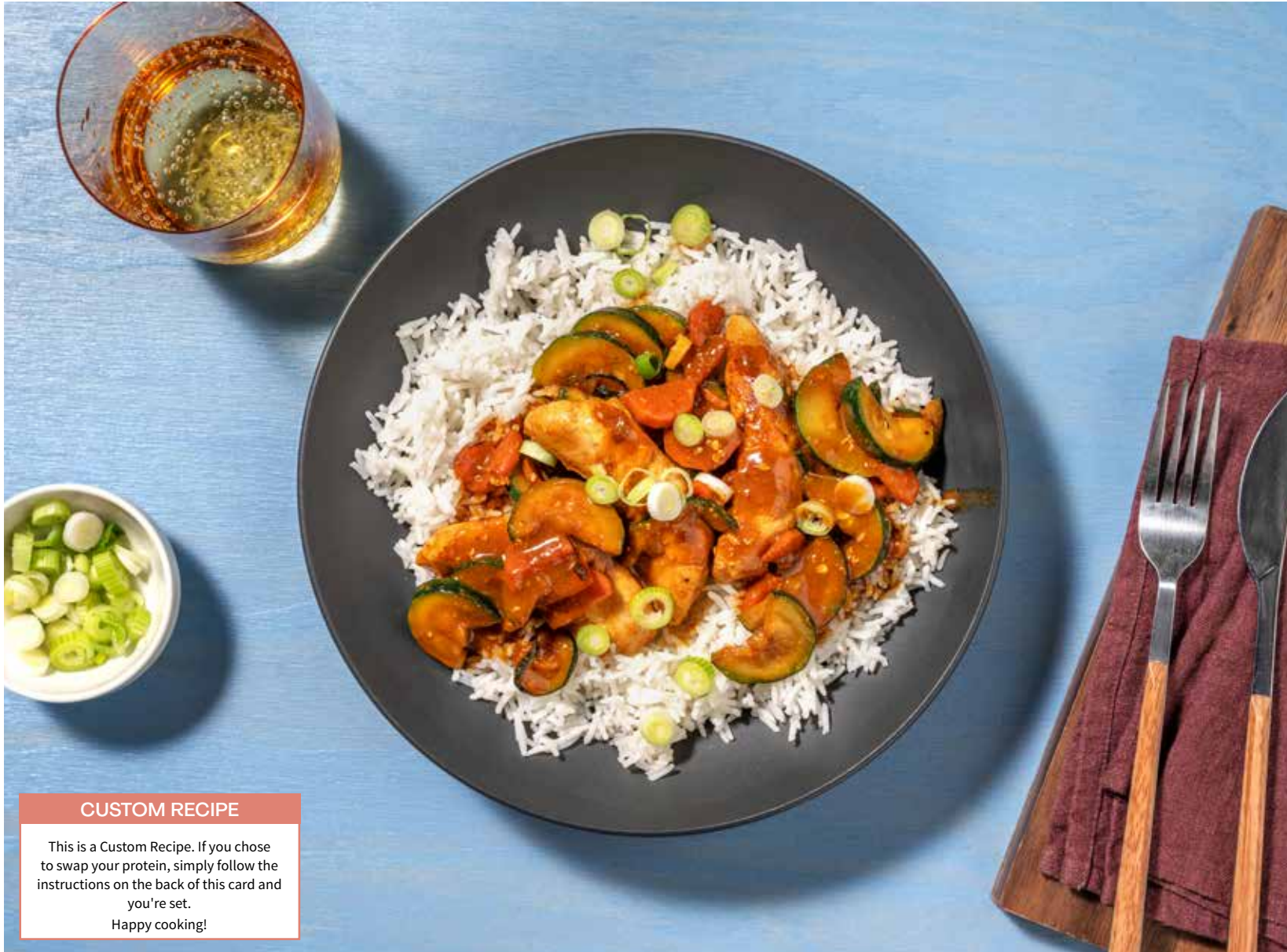


Peanutty Indonesian-Inspired Stir-Fry

With Green Onion Jasmine Rice

Quick

25 Minutes



Chicken Tenders



Chicken Thighs



Sweet Chili Sauce



Peanut Butter



Soy Sauce



Carrot



Zucchini



Jasmine Rice



Green Onion



Thai Seasoning

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 THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

- Before starting, add 1 cup water and 1/8 tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Medium bowl, vegetable peeler, measuring spoons, strainer, medium pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders ♦	310 g	620 g
Chicken Thighs ♦	280 g	560 g
Sweet Chili Sauce	4 tbsp	8 tbsp
Peanut Butter	3 tbsp	6 tbsp
Soy Sauce	1 tbsp	2 tbsp
Carrot	170 g	340 g
Zucchini	200 g	400 g
Jasmine Rice	¾ cup	1 ½ cups
Green Onion	2	4
Thai Seasoning	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ 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.

Contact

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Cook rice

- Using a strainer, rinse **rice** until **water** runs clear.
- Add **rice** to the **boiling water**.
- Reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.



Cook veggies

- Add **carrots, zucchini** and **2 tbsp water** (dbl for 4 ppl) to the same pan (from step 2). Cook, stirring often, until **veggies** are tender-crisp, 3-4 min.
- Season with **salt** and **pepper**.



Cook chicken

- Meanwhile, pat **chicken** dry with paper towels. Season all over with **2 tsp Thai Seasoning** (dbl for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches for 4 ppl, using 1 tbsp oil per batch.) Cook until golden-brown and cooked through, 3-4 min per side.**
- Transfer **chicken** to plate, then cover to keep warm.

If you've opted to get **chicken thighs**, cut **thighs** into 1-inch strips, then dry and season as instructed. Increase cook time to 4-5 min per side.**



Assemble stir-fry

- Add **sauce** from the medium bowl to the pan with **veggies**.
- Add **chicken** and **any juices** from the plate. Cook, stirring often, until **sauce** thickens slightly and coats **chicken and veggies**, 2-3 min.
- Remove the pan from heat.



Prep

- Meanwhile, peel, then cut **carrot** into ¼-inch half-moons.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Thinly slice **green onions**.
- Whisk together **soy sauce, sweet chili sauce, peanut butter, remaining Thai Seasoning, ¼ tsp sugar** and **¾ cup hot water** (dbl both for 4 ppl) in a medium bowl. Set aside.



Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **rice** between plates. Top with **stir-fry**.
- Sprinkle **remaining green onions** over top.

Dinner Solved!