



Sheet-Pan Hoisin Chicken and Veggies

with Green Onion Rice

FAMILY 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Sugar Snap Peas



Hoisin-Soy Sauce Blend



Green Onions



Basmati Rice



Sweet Chili Sauce



Cornstarch



Garlic Salt



Sweet Bell Pepper

HELLO HOISIN SAUCE

A sweet and savoury glaze that adds an extra boost of flavour

START HERE

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

Bust Out

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

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Sugar Snap Peas	113 g	227 g
Hoisin-Soy Sauce Blend	¼ cup	½ cup
Green Onions	2	2
Basmati Rice	¾ cup	1 ½ cup
Sweet Chili Sauce	2 tbsp	4 tbsp
Cornstarch	1 tbsp	2 tbsp
Garlic Salt	1 tsp	1 tsp
Sweet Bell Pepper	160 g	320 g
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. COOK RICE

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of boiling **water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK VEGGIES & CHICKEN

Transfer **chicken** to the baking sheet with **veggies**, then roast in the **middle** of the oven, until **chicken** is cooked through, 12-14 min.**



2. PREP

While **rice** cooks, core, then cut **peppers** into ½-inch slices. Thinly slice **green onions**. Whisk together **hoisin-soy sauce**, **sweet chili sauce**, **cornstarch** and **¾ cups water** (dbl for 4ppl) in a medium bowl. Set aside. On a separate cutting board, pat **chicken** dry with paper towels. Season with **½ tsp garlic salt** (dbl for 4 ppl) and pepper.



5. MAKE SAUCE

While the **chicken** and **veggies** cook, add the **hoisin-mixture** to the same large non-stick pan over medium-high heat. Cook, stirring often, until **sauce** thickens slightly, 3-4 min. Remove from heat.



3. PREP VEGGIES & START CHICKEN

Toss **sugar snap peas** and **peppers** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Set aside. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, until golden-brown, 2-3 min per side.



6. FINISH AND SERVE

Fluff **rice** with a fork and season with **salt**. Stir in **half the green onions**. Slice **chicken**. Divide **rice** between plates. Top with **veggies** and **chicken**, then drizzle over **sauce** from the pan. Sprinkle over **remaining green onions**.

Dinner Solved!