



Spicy Hoisin Chicken Stir-Fry

with Bok Choy and Rice

20-min

Spicy



Chicken Tenders



Soy Sauce
Mirin Blend



Hoisin Sauce



Garlic Puree



Gochujang



Sesame Oil



Jasmine Rice



Green Onions



Shanghai
Bok Choy



Celery



Cornstarch

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Hoisin Sauce	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Gochujang 🌶️	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cup
Green Onions	2	2
Shanghai Bok Choy	226 g	452 g
Celery	3	3
Cornstarch	½ tbsp	1 tbsp
Sugar*	1 tsp	2 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 Prep

Thinly slice **green onions**. Cut **bok choy** into ½-inch pieces. Cut **celery** into ½-inch pieces.



2 Cook rice

Bring **1 ¼ cups water** and **¼ 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 pot from heat. Set aside, still covered.



3 Prep sauce

While **rice** cooks, combine **soy sauce mirin blend**, **1 tbsp gochujang**, **hoisin sauce**, **sesame oil**, **½ tbsp cornstarch**, **1 tsp sugar** and **½ cup water** (dbl all for 4 ppl) in a small bowl. (**NOTE:** Reference heat guide.)



4 Cook chicken

Pat **chicken** dry with paper towels, then cut **each tender** in half crosswise. 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**. Cook, turning occasionally, until golden-brown and cooked through, 3-5 min.** Transfer to a plate.



5 Make stir-fry

Heat the same pan over medium-high. When hot, add **celery**, **bok choy** and **garlic puree**. Season with **salt** and **pepper**. Cook stirring often, until slightly softened, 3-4 min. Reduce heat to medium and stir in **chicken** and **sauce**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.



6 Finish and serve

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

Dinner Solved!