

Spicy Kung Pao-Style Chicken

with Peanuts and Ginger Rice

Discovery

Spicy

30 Minutes



Chicken Thighs



Basmati Rice



All-Purpose Flour



Sweet Bell Pepper



Celery



Garlic



Ginger



Green Onions



Chili Garlic Sauce



Soy Sauce



Sweet Chili Sauce



Peanuts, chopped

HELLO KUNG PAO

Flavours of chili, garlic, ginger and soy offer a satisfying balance of sweet, salty and spicy!

Start here

Before starting, wash and dry all produce.

Bust out

2 Medium bowls, measuring spoons, medium pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs *	4	8
Basmati Rice	¾ cup	1½ cups
All-Purpose Flour	4 tbsp	8 tbsp
Sweet Bell Pepper	160 g	320 g
Celery	3	6
Garlic	6 g	12 g
Ginger	15 g	30 g
Green Onions	2	2
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🌶️	2 tbsp	4 tbsp
Peanuts, chopped	28 g	56 g
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.

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1



Cook ginger rice

Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl). Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **ginger** and **rice**. 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. Once boiling, 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.

4



Prep and cook chicken

Combine **flour**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in another medium bowl. Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Add **chicken** to **flour mixture**, then toss to coat. Press **flour mixture** into **chicken** to coat completely. Heat the same large non-stick pan over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, turning **pieces** occasionally, until golden-brown and cooked through, 6-8 min.**

2



Prep

While **rice** cooks, core, then cut **pepper** into ½-inch pieces. Cut **celery** crosswise into ¼-inch slices. Thinly slice **green onions**. Peel, then mince or grate **garlic**. Whisk together **soy sauce**, **sweet chili sauce**, **chili garlic sauce** and **½ cup water** (dbl for 4 ppl) in a medium bowl.

5



Finish stir-fry

Add **veggies** and **sauce mixture** to the pan with **chicken**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.

3



Toast peanuts and cook veggies

Heat a large non-stick pan over medium heat. Add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate. Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **celery**. Cook, stirring often, until tender-crisp, 4-5 min. Add **garlic** and cook, stirring often, until fragrant, 1 min. Transfer **veggies** to another plate.

6



Finish and serve

Fluff **rice** with a fork. Stir in **half the green onions** and season with **salt**. Divide **rice** between plates. Top with **chicken**, **veggies** and **sauce**. Sprinkle **peanuts** and **remaining green onions** over top.

Dinner Solved!