



Spicy Kung Pao-Style Chicken with Peanuts and Ginger Rice

Discovery

Spicy

30 Minutes



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!



Chicken Thighs



Chicken Breasts



Basmati Rice



All-Purpose Flour



Sweet Bell Pepper



Celery



Garlic, cloves



Ginger



Green Onions



Chili Garlic Sauce



Soy Sauce



Sweet Chili Sauce



Peanuts, chopped

HELLO KUNG PAO

Chili, garlic, ginger and soy combined make a perfect balance of sweet, salty and spicy!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 2 (dbl for 4 ppl):

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

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
Chicken Breasts	2	4
Basmati Rice	¾ cup	1 ½ cups
All-Purpose Flour	4 tbsp	8 tbsp
Sweet Bell Pepper	160 g	320 g
Celery	3	6
Garlic, cloves	2	4
Ginger	15 g	30 g
Green Onions	2	2
Chili Garlic Sauce	2 tbsp	4 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.

Contact

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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 the pot from heat. Set aside, still covered.



Prep and cook chicken

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.**

CUSTOM RECIPE

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



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, ½ cup water** (dbl for 4 ppl) and **1 tbsp chili garlic sauce** (dbl for 4 ppl) in a medium bowl. (**NOTE:** Reference heat guide for chili garlic.) Combine **flour, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in another medium bowl.



Finish stir-fry

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



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 **peanuts** 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**. Cook, stirring often, until fragrant, 1 min. Transfer **veggies** to another plate.



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!