



Spicy Kung Pao-Style Chicken

with Peanuts and Ginger Rice

Discovery

Spicy

30 Minutes



Chicken Thighs



Basmati Rice



Cream Sauce Spice Blend



Sweet Bell Pepper



Celery



Garlic, cloves



Ginger



Green Onion



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 tsp
- Medium: 1 tsp
- Spicy: 2 tsp
- Extra-spicy: 1 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 ♦	280 g	560 g
Basmati Rice	¾ cup	1 ½ cups
Cream Sauce Spice Blend	3 tbsp	6 tbsp
Sweet Bell Pepper	160 g	320 g
Celery	3	6
Garlic, cloves	2	4
Ginger	15 g	30 g
Green Onion	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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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** and **¼ tsp salt** (dbl both for 4 ppl). Bring to a boil over high.
- 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 on a separate cutting board.
- Add **chicken** and **Cream Sauce Spice Blend** to another medium bowl, then toss until **all chicken pieces** are fully coated.
- 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.**



Prep

- Meanwhile, core, then cut **pepper** into 1-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** (¾ cup for 4 ppl) and **1 tbsp chili-garlic sauce** in a medium bowl. (NOTE: Reference heat guide for chili-garlic sauce.)



Finish stir-fry

- Add **veggies** and **sauce mixture** to the pan with **chicken**.
- Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove the pan from heat. Season with **salt and pepper**, to taste.



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**.
- Divide **rice** between plates. Top with **chicken, veggies** and **sauce**.
- Sprinkle **peanuts** and **remaining green onions** over top.

Dinner Solved!