



Sweet Basil Chicken

with Cashews and Seasoned Rice

Spicy

30 Minutes



Chicken Tenders



Sweet Bell Pepper



Shanghai Bok Choy



Basmati Rice



Basil



Soy Sauce



Sweet Chili Sauce



Cashews



Garlic, cloves



Cornstarch



Thai Seasoning

HELLO CASHEWS

Rich and buttery, this versatile tree nut pairs perfectly with Thai cuisine!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Basmati Rice	¾ cup	1 ½ cups
Basil	7 g	14 g
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Cashews	28 g	56 g
Garlic, cloves	1	2
Cornstarch	1 tbsp	2 tbsp
Thai Seasoning	1 tbsp	2 tbsp
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 Make rice

Add **1 ¼ cups water**, **⅛ tsp salt** (dbl both for 4 ppl), **Thai Seasoning** and **rice** to a medium pot. Cover 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.



4 Cook veggies

Add **peppers** to the pan with **chicken**. Cook, stirring often, until **peppers** soften slightly, 1-2 min. Add **bok choy**. Cook, stirring often, until **veggies** are tender-crisp and **chicken** is cooked through, 2-3 min. ** Season with **salt** and **pepper**. Add **garlic**. Cook, stirring often, until fragrant, 30 sec.



2 Prep

Meanwhile, heat a large non-stick pan over medium heat. When hot, add **cashews** to the dry pan. Toast, stirring occasionally, until golden-brown, 4-5 min. (TIP: Keep your eye on cashews so they don't burn!) Transfer **cashews** to a plate. Meanwhile, core, then cut **pepper** into ½-inch pieces. Cut **bok choy** into 1-inch pieces. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Cut longer **tenders** in half, leaving shorter ones whole.



5 Finish chicken

Add **sauce mixture** to the pan with **chicken and veggies**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Roughly tear **basil** into the pan, then stir until wilted, 30 sec. Remove the pan from heat.



3 Cook chicken and make sauce

Heat the same pan over medium-high heat. While the pan heats, add **chicken** to a large bowl. Season with **salt** and **pepper**. Sprinkle with **half the cornstarch**, then toss to coat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 1-2 min per side. Meanwhile, add **sweet chili sauce**, **soy sauce**, **remaining cornstarch** and **½ cup water** (dbl for 4 ppl) to a small bowl. Stir to combine.



6 Finish and serve

Fluff **rice** with a fork, then season with **salt**, to taste. Divide **rice** between bowls. Top with **sweet basil chicken**. Sprinkle with **cashews**.

Dinner Solved!