



Sweet Chili Chicken

with Cashews and Buttered Seasoned Rice

Spicy

30 Minutes



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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



Sweet Bell Pepper



Shanghai Bok Choy



Basmati Rice



Soy Sauce



Sweet Chili Sauce



Thai Seasoning



Cornstarch



Cashews



Garlic, cloves

HELLO THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Chicken Breasts *	2	4
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Basmati Rice	¾ cup	1 ½ cups
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Thai Seasoning	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Cashews	28 g	56 g
Garlic, cloves	1	2
Unsalted Butter*	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.

1



Cook rice

- Combine **rice**, **Thai Seasoning**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **salt** in 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.

2



Prep

- 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, then cut into 1-inch pieces.
- Add **chicken**, **half the cornstarch** and **½ tbsp** (1 tbsp) **soy sauce** to a large bowl. Season with **salt** and **pepper**, then toss to coat.

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**.

3



Make sauce and toast cashews

- Heat a large non-stick pan over medium heat.
- While the pan heats, combine **sweet chili sauce**, **remaining soy sauce**, **remaining cornstarch** and **½ cup** (1 cup) **water** in a small bowl.
- When hot, add **cashews** to the dry pan. Toast, stirring occasionally, until golden and nutty, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer to a plate.

4



Brown chicken and cook veggies

- Return the same pan to medium-high heat.
- Add **1 tbsp** (1 ½ tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown, 2-3 min.
- Add **peppers**. Cook, stirring often, until **peppers** soften slightly, 1-2 min.
- Add **bok choy**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Season with **salt** and **pepper**.

5



Finish chicken

- Add **chili sauce mixture** and **garlic** to the pan with **chicken and veggies**. Cook, stirring often, until **sauce** thickens slightly and **chicken** is cooked through, 1-2 min.**
- Roughly chop **cashews**.

6



Finish and serve

- Add **1 tbsp** (2 tbsp) **butter** to the pot with **rice**, then fluff with a fork until **butter** melts. Season with **salt** and **pepper**, to taste.
- Divide **rice** between plates. Top with **chicken and veggies**.
- Sprinkle **cashews** over top.

Dinner Solved!



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