



Thai-Inspired Sweet 'n' Spicy Chicken

with Cilantro-Lime Rice and Peanuts

Spicy

30 Minutes



Chicken Tenders



Thai Seasoning



Jasmine Rice



Cilantro



Radish



Spring Mix



Lime



Soy Sauce



Chili Garlic Sauce



Sweet Chili Sauce



Peanuts, chopped

HELLO PEANUTS

These groundnuts are actually legumes!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, strainer, zester, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders	310 g	620 g
Thai Seasoning	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Cilantro	7 g	7 g
Radish	3	6
Spring Mix	56 g	113 g
Lime	1	2
Soy Sauce	1 tbsp	2 tbsp
Chili Garlic Sauce 🍷	1 tbsp	2 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Peanuts, chopped	28 g	56 g
Sugar*	½ tsp	1 tsp
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 rice

- Using a strainer, rinse **rice** until water runs clear. Drain well.
- Add **rice**, **1 cup water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once **water** is boiling, reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.



Make chili sauce and finish chicken

- Meanwhile, combine **soy sauce**, **chili garlic sauce**, **sweet chili sauce** and **2 tbsp water** (dbl for 4 ppl) in a small bowl.
- When **chicken** is done, add **chili sauce mixture** to the pan. Cook, stirring often, until **sauce** thickens and coats **chicken**, 1-2 min. Season with **pepper**, to taste.



Prep and make vinaigrette

- Meanwhile, thinly slice **radishes**.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Add **lime juice**, **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Make salad and finish rice

- Add **radishes** and **spring mix** to the bowl with **vinaigrette**, then toss to combine.
- Add **lime zest** and **half the cilantro** to the pot with **rice**, then fluff with a fork.



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, pat **chicken** dry with paper towels, then cut into 2-inch pieces.
- Add **chicken**, **Thai Seasoning** and **½ tbsp oil** (dbl for 4 ppl) to another medium bowl. Season with **salt** and **pepper**, then toss to coat.
- When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping halfway, until golden-brown and cooked through, 4-5 min.**



Finish and serve

- Divide **lime-cilantro rice** between plates, then top with **chicken**. Squeeze a **lime wedge** over top.
- Sprinkle **peanuts** and **remaining cilantro** over top.
- Serve **salad** alongside.

Dinner Solved!