



# Thai-Style Sweet Chili Chicken

with Cilantro-Lime Rice

Spicy

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Zucchini



Sweet Chili Sauce



Basmati Rice



Cornstarch



Soy Sauce



Chili Garlic Sauce



Cilantro



Carrot



Lime



Garlic Puree

### 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!

HELLO CILANTRO

*This versatile herb has a citrusy twist!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 3 (dbl for 4 ppl):

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

## Bust out

2 Medium bowls, vegetable peeler, measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Zucchini	200 g	400 g
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Basmati Rice	¾ cup	1 ½ cups
Cornstarch	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Chili Garlic Sauce 🍷	1 tbsp	2 tbsp
Cilantro	7 g	7 g
Carrot	85 g	170 g
Lime	1	2
Garlic Puree	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.*

## Contact

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## Cook rice

- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then 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.



## Cook veggies

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **carrots** and **zucchini**. Cook, stirring often, until **veggies** soften slightly, 4-5 min.
- Season with **salt** and **pepper**.



## Prep

- Meanwhile, zest **lime**. Juice **half the lime**, then cut **remaining lime** into wedges.
- Peel **half the carrot** (whole carrot for 4 ppl). Halve lengthwise, then cut into ⅛-inch half-moons.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Roughly chop **cilantro**.
- Pat **chicken** dry with paper towels. Cut into 1-inch pieces on a separate cutting board. Add **chicken** and **half the cornstarch** to a medium 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**.



## Finish chicken

- Add **chicken and sauce** to the pan with **veggies**. Bring to a simmer.
- Simmer, stirring often, until **sauce** thickens slightly, 30 sec-1 min.
- Season with **salt** and **pepper**, to taste.



## Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 6-8 min. \*\*
- Meanwhile, stir together **sweet chili sauce**, **soy sauce**, **garlic puree**, **lime juice**, **remaining cornstarch**, **3 tbsp water** (dbl for 4 ppl) and **chili garlic sauce** in another medium bowl. (NOTE: Reference heat guide for chili garlic sauce.)
- When **chicken** is cooked through, transfer to the bowl with **sauce**.



## Finish and serve

- Meanwhile, add **lime zest** and **half the cilantro** to the pot with **rice**. Season with **salt**, to taste, then fluff **rice** with a fork to combine.
- Divide **rice** between plates. Top with **chicken and veggies**. Spoon **any remaining sauce** in the pan over top.
- Sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!