



SWEET CHILI CHICKEN

with Garlic Rice and Roasted Green Beans



HELLO CHILI PEPPER

This pepper packs a fiery punch!
Leave it out for mild little ones.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 610



Lime



Garlic



Jasmine Rice



Chicken Cutlets



Sriracha



Ginger



Chili Pepper



Green Beans



Honey

START STRONG

The #1 rule of zesting like a pro? Remove just the thin, colored skin of the citrus fruit, since the white part (known as the *pith*) has an overly bitter flavor.

BUST OUT

- Zester
- Peeler
- Small pot
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (1 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (4 tsp | 8 tsp)
- Large pan
- Paper towel
- Baking sheet

INGREDIENTS

Ingredient 2-person | 4-person

- Lime 1 | 2
- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 4 Cloves
- Chili Pepper 1 | 1
- Jasmine Rice ½ Cup | 1 Cup
- Green Beans 6 oz | 12 oz
- Chicken Cutlets 10 oz | 20 oz
- Honey 2 tsp | 6 tsp
- Sriracha 1 tsp | 1 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







1 PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Zest 1 tsp zest from **lime**, then cut into quarters. Peel **ginger**, then mince or grate until you have 1 TBSP (save the rest for another use). Mince or grate **garlic**. Thinly slice **chili**, removing ribs and seeds for less heat.



4 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel and season all over with **salt** and **pepper**. Add to pan and cook until browned and no longer pink throughout, 3-5 minutes per side. Remove from pan and set aside. Let pan cool slightly.



2 COOK RICE

Heat a large drizzle of **oil** in a small pot over medium-high heat. Add half the **ginger** and half the **garlic**. Cook, stirring, until fragrant, 1-2 minutes. Add **rice**, **¾ cup water**, and a pinch of **salt**. Bring to a boil, then cover and lower heat to a gentle simmer. Cook until tender, about 15 minutes. Keep covered.



5 MAKE GLAZE

Heat a drizzle of **oil** in pan used for chicken over medium-low heat. Add remaining **ginger** and **garlic**. Cook until fragrant, about 30 seconds. Stir in **honey**, **sriracha**, **juice** from one **lime** quarter, **1 TBSP water**, and **1 tsp sugar**. Scrape up any browned bits on bottom of pan. Let simmer until thick and sticky, 1-2 minutes. Reduce heat to low and stir in **1 TBSP butter**. Season with **salt** and **pepper**.



3 ROAST GREEN BEANS

Meanwhile, toss **green beans** with a drizzle of **olive oil** and a big pinch of **salt** and **pepper** on a baking sheet. Roast until browned and tender, about 15 minutes. Once done, remove from oven and toss with half the **lime zest**.



6 FINISH AND SERVE

Return **chicken** to pan, flipping to coat in **glaze**. Fluff **rice** with a fork, then stir in **1 TBSP butter**, remaining **lime zest**, and a squeeze of **lime juice**. Season with **salt** and **pepper**. Divide rice and **green beans** between plates. Arrange chicken on top of rice, drizzling over any glaze in pan. Garnish with **chili** to taste. Serve with remaining **lime quarters**.

CHAMPION!

Now that you're a lime zesting master, add it to vinaigrettes, marinades, or mix into shortbread dough!

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