



# THAI CHILI-GLAZED CHICKEN & SWEET POTATOES

**FAST & FRESH**

Mixed Greens Salad with Snap Peas, Carrots & Sesame

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Paper towels
  - Plastic wrap
  - Large pan
  - Small bowl
  - Large bowls
- 
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Butter (2 TBSP | 4 TBSP)  
Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



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**CALORIES: 990**

### 1 SIZZLE



10 oz | 20 oz  
Chicken Cutlets

- Pat **chicken\*** dry; season with **salt** and **pepper**.
- Drizzle **oil** in a hot large pan. Add **chicken**; cook until browned and cooked through, 3-5 minutes per side. **TIP: While chicken cooks, move onto the next step!**



### 2 ZAP



12 oz | 24 oz  
Sweet Potatoes

- Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick half-moons (**peel if desired**).
- Place **sweet potatoes** in a large microwave-safe bowl; season with **salt** and **pepper**. Add **2 TBSP butter** (**4 TBSP for 4**) to bowl and cover with plastic wrap; microwave until tender and steaming, 6-7 minutes. Remove plastic wrap and stir to combine.



### 3 MIX



2 oz | 4 oz  
Sweet Thai Chili Sauce



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs

- While sweet potatoes cook, mix **chili sauce** and **mayonnaise** in a small bowl. Set aside until ready to serve.



### 4 SERVE



4 oz | 8 oz  
Sugar Snap Peas



4 oz | 8 oz  
Mixed Greens



4 oz | 8 oz  
Shredded Carrots



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



3 oz | 6 oz  
Sesame Dressing  
Contains: Sesame, Soy, Wheat

- Trim and remove strings from **snap peas**.
- In a second large bowl, toss **mixed greens, snap peas, shredded carrots**, and **half the sesame seeds** with as much **sesame dressing** as you like.
- Serve **chicken** with **sweet potatoes** and **salad**. Garnish **sweet potatoes** and **salad** with as many **remaining sesame seeds** as you like. Top **chicken** with as much **chili glaze** as you like and serve with any **remaining chili glaze** on the side.



\*Chicken is fully cooked when internal temperature reaches 165°.