



GINGER CHICKEN & RICE BOWLS

with Spicy Smashed Cucumbers & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Mini Cucumbers



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy, Wheat



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



18 ml | 36 ml
Ponzu Sauce
Contains: Fish, Soy, Wheat



1 tsp | 1 tsp
Korean Chili Flakes



10 oz | 20 oz
Chopped Chicken Breast



4 TBSP | 8 TBSP
Umami Ginger Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili Sauce



½ oz | 1 oz
Peanuts
Contains: Peanuts



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HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



12 oz | 24 oz
Cauliflower Rice

Calories: 520

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 690



HELLO

GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives an extra kick to tangy smashed cucumbers.

SUPER SMASH

In step 2, you'll use a plate to press down on the cucumbers until they smash open, creating a mix of crisp and craggy textures that help the cukes absorb the seasonings. Alternatively, use the flat side of a large knife, as if you were crushing a garlic clove.

BUST OUT

- Small pot
- Paper towels
- Medium bowl
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) 🍷
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP) 🍷
Contains: Milk

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1 COOK RICE

- Wash and dry produce.
- In a small pot over medium-high heat, combine **rice**, **1 1/4 cups water (2 cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then reduce heat to low; cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.

- 🍷 Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain)** and a **pinch of salt**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Keep covered off heat until ready to serve. (Save **jasmine rice** for another use.)



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; cut into bite-size pieces if necessary. Season with a **pinch of salt and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned, 2-3 minutes.
- Reduce heat to medium and add **ginger sauce**, **chili sauce**, and **two packets ponzu (four packets for 4 servings)**; cook, stirring occasionally, until thickened, 2-3 minutes. Taste and season with **salt** and **pepper** as needed.



2 PREP & SMASH

- Peel and mince **garlic**.
- Trim and halve **cucumbers** lengthwise. Place under a plate; press down until cucumbers break open. Chop into 1/2-inch pieces.



3 SALT CUCUMBERS

- Transfer **cucumbers** to a medium bowl; cover with **salt** and toss to coat. Let sit for 3-5 minutes, then rinse and drain. Return to bowl.



5 FINISH CUCUMBERS

- To bowl with **cucumbers**, add **gochujang**, **garlic**, **half the sesame oil (all for 4 servings)**, **remaining ponzu**, **1 tsp sugar (2 tsp for 4)**, and **chili flakes** to taste. Toss to coat.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice and **chicken** between bowls in separate sections. Top with **smashed cucumbers** and **peanuts**. Serve.

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