



CHINESE SPICY KUNG PAO-STYLE CHICKEN

with Chicken Thighs, Bell Pepper, Peanuts & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Bell Pepper*



2 | 4
Scallions



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy, Wheat



5 tsp | 5 tsp
Rice Wine Vinegar



2 TBSP | 2 TBSP
Szechuan Paste
Contains: Sesame, Soy, Wheat



½ oz | 1 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Diced Chicken Thighs



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Cornstarch



1 tsp | 2 tsp
Chili Flakes



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

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 630



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 700



HELLO

KUNG PAO

A classic spicy Chinese stir-fry of chicken, peanuts, bell pepper, and chili flakes

THE THICK OF IT

In Step 5, you'll mix equal parts cornstarch and cold water (hot water = clumpy). This magical liquid thickens sauces and contributes a velvety texture once simmered.

BUST OUT

- Small pot
- 3 Small bowls
- Whisk
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp)

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Chicken is fully cooked when internal temperature reaches 165.

🔗 *Shrimp are fully cooked when internal temperature reaches 145*.



1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 START CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken and **garlic powder**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned, 3-4 minutes (**chicken will finish cooking in the next step**).

- 🔗 Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



2 PREP

- While rice cooks, **wash and dry produce**.
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.
- In a small bowl, whisk together **sweet soy glaze**, **half the vinegar**, **half the Szechuan paste**, **¾ cup water**, and **1 tsp sugar**. (For 4 servings, use **all the vinegar**, **all the Szechuan paste**, **1½ cups water**, and **2 tsp sugar**.)



5 FINISH CHICKEN

- Return **veggies** to pan with **chicken**; stir in **Szechuan sauce mixture** and cook, stirring, until sauce begins to simmer and chicken is cooked through, 1-2 minutes.
- In bowl used for sauce, mix **cornstarch** with **1 TBSP water (2 TBSP for 4 servings)** until dissolved. Stir **cornstarch mixture** into **chicken mixture** until combined, then simmer until sauce has thickened slightly, 30-60 seconds.
- Remove pan from heat. Stir in **chili flakes** to taste (**we used ½ tsp**). **TIP: If sauce seems too thick, stir in a splash of water.**



3 COOK VEGETABLES

- Heat a large dry pan over medium-high heat. Add **peanuts** and toast, stirring often, until golden brown and fragrant, 2-4 minutes. Transfer to a second small bowl; set aside.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add **bell pepper** and **scallion whites**; season with **salt** and **pepper**. Cook, stirring, until browned and tender, 4-5 minutes. Transfer to a third small bowl; set aside.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** to taste.
- Divide rice and **chicken** between bowls in separate sections. Garnish chicken with **peanuts** and **scallion greens**. Sprinkle with any **remaining chili flakes** to taste and serve.