



SWEET CHILI CHICKEN BOWLS

with Chicken Thighs, Jasmine Rice, Bell Pepper & Candied Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Onion



1 | 2
Lime



¼ oz | ½ oz
Cilantro



¾ Cup | 1½ Cups
Jasmine Rice



½ oz | 1 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Diced Chicken
Thighs



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



1 oz | 2 oz
Sweet Thai
Chili Sauce



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: 760



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 830



HELLO


HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

GO NUTS

If you like these candied peanuts, use this technique again to make a tasty ice cream topper.

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Zest and quarter **lime**. Finely chop **cilantro**.



4 COOK VEGGIES

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 6-9 minutes.
- Transfer **veggies** to a plate.




2 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.



5 COOK CHICKEN

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **chicken***; season with **salt** and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **veggies**, then add **soy glaze**, **chili sauce**, and **1 TBSP butter (2 TBSP for 4 servings)**. Cook, stirring, until mixture is thoroughly coated, 1-2 minutes more.

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



3 CANDY PEANUTS

- While rice cooks, heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **2 TBSP water**, and **1 tsp sugar (2 tsp for 4 servings)**. Cook, stirring often, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and **lime zest** to taste. Season with **salt**.
- Divide rice between bowls and top with **chicken mixture**, **peanuts**, and **cilantro**. Serve with **lime wedges** on the side.

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

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