

# **INGREDIENTS**

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



½ oz |1 oz Peanuts Contains: Peanuts

4 oz | 8 oz Tangy Tamarind Sauce Contains: Fish, Soy



4 oz | 8 oz Coleslaw Mix



¼ oz | ½ oz Cilantro



Lime



10 oz | 20 oz Chicken Cutlets



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



# **HelloCustom**

2 PERSON | 4 PERSON

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

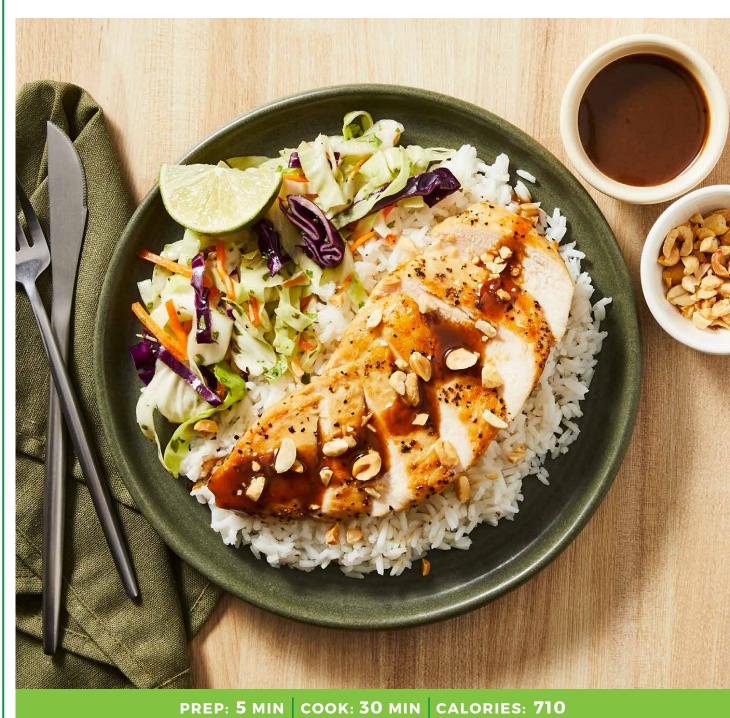






# TANGY TAMARIND CHICKEN OVER RICE

with Cilantro-Lime Slaw & Peanuts





# **HELLO**

# **TAMARIND**

A tropical fruit with a unique tangy-sweet flavor that's especially delicious in sauces

# **HERB YOUR ENTHUSIASM**

Did you know that cilantro stems are edible and super flavorful? Chop them as finely as possible for the hest texture

# **BUST OUT**

- Small pot
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 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.)

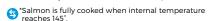
For HelloCustom nutritional information, please refer to HelloFresh.com.

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





## 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.



## **3 COOK CHICKEN & SAUCE**

- Pat chicken\* dry with paper towels and season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. (If chicken is browning too quickly, reduce heat to medium and cover with a lid.) Turn off heat; transfer to a cutting board. Wipe out pan.
- Return same pan to stovetop over low heat. Add tamarind sauce, 1/2 cup water, and 1 TBSP butter (1/3 cup water and 2 TBSP butter for 4 servings); cook, stirring, until combined and butter has melted, 30-60 seconds.

Swap in salmon\* for chicken. Cook (skin sides down) until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Turn off heat; transfer to a plate. Wipe out pan.



# **2 PREP & MAKE SLAW**

- · Meanwhile, wash and dry produce. Roughly chop cilantro. Quarter lime. Roughly chop peanuts.
- In a medium bowl, toss together coleslaw mix, cilantro, 1/2 tsp sugar (1 tsp for 4 servings), juice from half the lime, salt, and pepper. Set aside, tossing occasionally, until ready to serve.



- Fluff rice with a fork. Thinly slice chicken crosswise.
- Divide rice and **slaw** between plates in separate sections. Top rice with chicken: drizzle with sauce and garnish with peanuts. Serve with **remaining lime wedges** on the side.
- Skip slicing salmon.