



# CHILI CHILI BANG BANG CHICKEN

with Scallion Rice & Roasted Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



8 oz | 16 oz  
Broccoli



6 ml | 12 ml  
Ponzu Sauce  
Contains: Fish,  
Soy, Wheat



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Chicken Cutlets



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



## 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: 660



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 790





HELLO

## PANKO BREADCRUMBS

Japanese-style breadcrumbs give chicken a light and airy crunch.

## ALLIUM-AZING

Why separate the scallion whites and greens? The whites are better for cooking while the greens are better for topping.

## BUST OUT

- 2 Small bowls
- Paper towels
- Small pot
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 3 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 PREP & MIX

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Cut **broccoli** into bite-size pieces if necessary.
- In a small bowl, combine **panko**, **garlic powder**, a **drizzle of oil** (**large drizzle for 4**), **salt**, and **pepper**.
- In a separate small bowl, combine **ponzu**, **chili sauce**, and **half the mayonnaise** (**you'll use the rest later**).



## 3 ROAST CHICKEN & BROCCOLI

- While rice cooks, pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper**.
- Place chicken on one side of a baking sheet (**for 4 servings, spread out across entire sheet**). Spread **remaining mayonnaise** onto tops of chicken, then mound with **panko mixture**, pressing firmly to adhere (**no need to coat the undersides**).
- Toss **broccoli** on empty side of same sheet with a **drizzle of oil**, **salt**, and **pepper**. (**For 4, use a second sheet; roast chicken on top rack and broccoli on middle rack.**)
- Roast on top rack until chicken is browned and cooked through and broccoli is tender, 15-18 minutes. **TIP: If broccoli finishes first, remove from sheet and continue roasting chicken.**



## 2 COOK RICE

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium-high heat. Add **scallion whites**; cook until slightly softened, 1 minute.
- Stir in **rice**, **¾ cup water** (**1½ cups for 4**), and a **big 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.
- After cooking scallion whites, stir in **cauliflower rice** (**no need to drain**), a **big pinch of salt**, and **pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. (**Save jasmine rice for another use.**)



## 4 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice, **broccoli**, and **chicken** between plates. Drizzle chicken with **ponzu chili mayo**. Sprinkle everything with **scallion greens**. Serve.