

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



1/2 Cup | 1 Cup Panko Breadcrumbs Contains: Wheat



1tsp 2tsp Garlic Powder



8 oz | 16 oz Broccoli



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



1 oz 2 oz Sweet Thai J Chili Sauce



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1/2 Cup | 1 Cup Jasmine Rice



10 oz | 20 oz Chicken Cutlets



ANY ISSUES WITH YOUR ORDER?



HelloCustom

2 PERSON | 4 PERSON

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

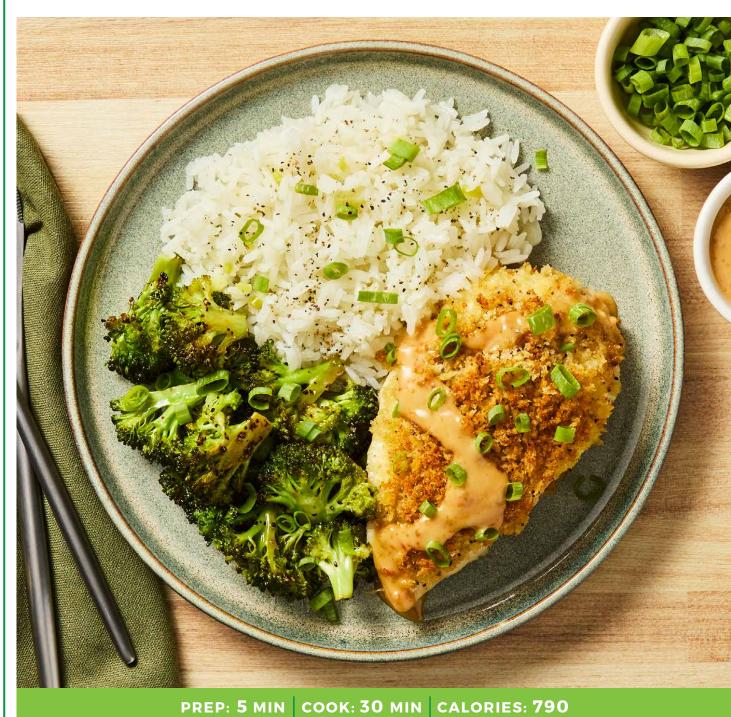


12 oz | 24 oz S Cauliflower Rice



CHILI CHILI BANG BANG CHICKEN

with Scallion Rice & Roasted Broccoli





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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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 & BROCCOL

- 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, 34 cup water (11/2 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.)



- 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.