

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 1½ Cups Jasmine Rice



Bell Pepper*



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



1/2 oz | 1 oz Peanuts **Contains: Peanuts**



10 oz | 20 oz Diced Chicken Thiahs



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.

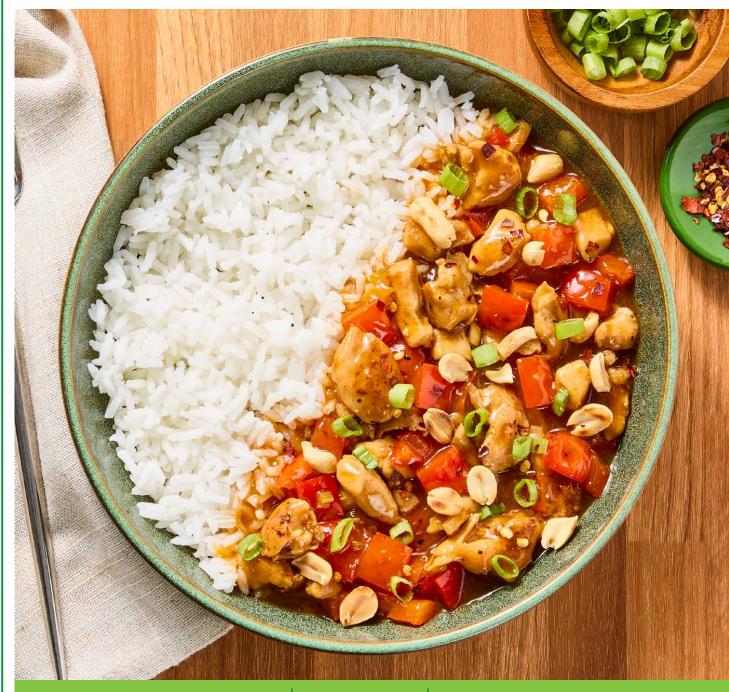


10 oz | 20 oz Shrimp Contains: Shellfish



SPICY KUNG PAO-STYLE CHICKEN

with Chicken Thighs, Bell Pepper, Peanuts & Jasmine Rice



PREP: 5 MIN COOK: 30 MIN CALORIES: 690



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

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 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.



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.)



3 COOK VEGETABLES

- Heat a large dry pan over mediumhigh 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.



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).





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.



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.