



CRISPY COCONUT CHICKEN STRIPS

with Scallion Rice, Pickled Cuke & Sweet Chili Dipping Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



2 | 4

Scallions



½ Cup | 1 Cup

White Rice



5 tsp | 10 tsp

Rice Wine Vinegar



½ Cup | 1 Cup

Flour
Contains: Wheat



3 TBSP | 6 TBSP

Sour Cream
Contains: Milk



½ Cup | 1 Cup

Panko
Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup

Shredded Coconut
Contains: Tree Nuts



10 oz | 20 oz

Chicken Cutlets



2 oz | 4 oz

Sweet Thai
Chili Sauce



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



HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give fried chicken an irresistibly light and airy crunch.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 920



GOOD CLUCK

A few tips for frying up extra-crispy chicken: Space pieces apart in a single layer; add oil between batches as necessary; and give that oil time to heat up before adding more chicken.

BUST OUT

- Small pot
 - Whisk
 - Small bowl
 - Paper towels
 - Medium bowl
 - Large pan
-
- Kosher salt
 - Black pepper
 - Sugar (**½ tsp | 1 tsp**)
 - Cooking oil (**for frying**)
 - 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 & COOK RICE

- **Wash and dry produce.**
- Trim and thinly slice **cucumber**. Trim and thinly slice **scallions**.
- In a small pot, combine **rice**, **¾ cup water (1½ 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 use in Step 6.



4 COAT CHICKEN

- Pat **chicken*** dry with paper towels; slice lengthwise into 1-inch-thick strips (**we ended up with 3-4 strips per cutlet**). Season all over with **salt and pepper**.
- Working one piece at a time, coat chicken in **seasoned flour**. Gently shake off excess, then dip both sides into **sour cream mixture** until fully coated. Let excess drip off, then press into **panko mixture** until fully coated. **TIP: For less mess, use tongs to dip and transfer.**



2 MAKE PICKLES

- In a small bowl, combine **cucumber**, **vinegar**, **½ tsp sugar**, and **½ tsp salt (1 tsp sugar and 1 tsp salt for 4 servings)**. Set aside to pickle, stirring occasionally.



5 COOK CHICKEN

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of seasoned flour** sizzles immediately when added to the pan, add **coated chicken (you may need to work in batches)**. Cook until golden brown and cooked through, 3-5 minutes per side. **TIP: Lower heat if chicken begins to brown too quickly.**
- Transfer to a paper-towel-lined plate.



3 MIX COATINGS

- Place **flour** in a shallow dish and season with **salt** and **pepper**.
- In a medium bowl, whisk together **sour cream** and **2 TBSP water (4 TBSP for 4 servings)**.
- In a separate shallow dish, combine **panko** and **coconut**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **scallions** and **1 TBSP butter (2 TBSP for 4 servings)**. Taste and season with **salt** and **pepper** if desired.
- Divide rice, **chicken strips**, and **pickled cucumber (draining first)** between plates. Serve with **chili sauce** on the side for dipping.

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