



GINGER CHICKEN & RICE BOWLS

with Spicy Gochujang Cucumbers & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Mini Cucumbers



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy, Wheat



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



18 ml | 36 ml
Ponzu Sauce
Contains: Fish, Soy, Wheat



1 tsp | 1 tsp
Korean Chili Flakes



10 oz | 20 oz
Chopped Chicken Breast



4 TBSP | 8 TBSP
Umami Ginger Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili Sauce



½ oz | 1 oz
Peanuts
Contains: Peanuts



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HelloCustom

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



1¼ Cups | 2½ Cups
Brown Rice
Calories: 700



12 oz | 24 oz
Cauliflower Rice
Calories: 520



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 690



HELLO

GOCHUJANG

This Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives an extra kick to tangy smashed cucumbers.

BUST OUT

- Small pot
- Paper towels
- Medium bowl
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
(1 tsp | 1 tsp) Ⓢ
- Sugar (1 tsp | 2 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 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2 cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low; cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.

Ⓢ Swap in **brown rice** for jasmine rice; use **1¼ cups water (3½ cups for 4 servings)**. Cook 20-25 minutes. Keep covered off heat until ready to serve. (Save **jasmine rice** for another use.)

Ⓢ Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain)**, a **pinch of salt**, and **pepper**. Cook, stirring occasionally, until tender, 6-8 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Keep covered off heat until ready to serve. (Save **jasmine rice** for another use.)



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; cut into bite-size pieces if necessary. Season with a **pinch of salt and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned, 2-3 minutes.
- Reduce heat to medium and add **ginger sauce**, **chili sauce**, and **two packets ponzu (four packets for 4 servings)**; cook, stirring occasionally, until thickened, 2-3 minutes. Taste and season with **salt** and **pepper** as needed.



2 PREP

- **Wash and dry produce.**
- Peel and mince **garlic**. Trim and halve **cucumbers** lengthwise; cut into ½-inch-thick half-moons.



3 SALT CUCUMBERS

- Transfer **cucumbers** to a medium bowl; cover with **salt** and toss to coat. Let sit for 3-5 minutes, then rinse and drain. Return to bowl.



5 FINISH CUCUMBERS

- To bowl with **cucumbers**, add **gochujang**, **garlic**, **half the sesame oil (all for 4 servings)**, **remaining ponzu**, **1 tsp sugar (2 tsp for 4)**, and **chili flakes** to taste. Toss to coat.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice and **chicken** between bowls in separate sections. Top with **smashed cucumbers** and **peanuts**. Serve.

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