



SWEET SOY-GLAZED CHICKEN & NOODLE BAR

with sides & toppings for everyone to build their perfect bowl

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Cucumber



2 | 4
Scallions



1 | 2
Broccoli



10 tsp | 20 tsp
Rice Wine Vinegar



1 tsp | 2 tsp
Korean Chili Flakes



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



10 oz | 20 oz
Diced Skinless Dark Meat Chicken



1/2 Cup | 1 Cup
Sweet Soy Glaze
Contains: Sesame, Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili Sauce



1 | 2
Crispy Fried Onions
Contains: Wheat



1/2 oz | 1 oz
Peanuts
Contains: Peanuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



6 oz | 12 oz
Green Beans
Calories: 875



1/2 Cup | 1 Cup
Jasmine Rice
Calories: 1030



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 850



HELLO

BUILD-A-PLATE

Delight everyone's palates with this super-customizable meal! If you chose to order extras, you can add green beans and/or make rice bowls too!

CRUNCH TIME

To enhance flavor and crunch, toast the peanuts in a small dry pan over medium heat, stirring often, 2-3 minutes.

BUST OUT

- Medium pot
- Small bowl
- Strainer
- Large pan
- Large bowl
- Plastic wrap
- Small pot
- Medium bowl
- 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.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **scallions**, separating whites from greens. Cut **broccoli** into bite-size pieces if necessary.

🍳 Trim **green beans** if necessary.

🍳 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 serve.



4 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **scallion whites** in a single layer and cook, undisturbed, until lightly browned, about 2 minutes. Continue cooking, stirring occasionally, until chicken is browned and cooked through, 2-4 minutes more.
- Stir in **sweet soy glaze**, **chili sauce**, and **¼ cup water** (½ cup for 4 servings). Cook until sauce has slightly reduced, 30-60 seconds.



2 MAKE PICKLES

- In a small bowl, combine **cucumber**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), a **pinch of salt**, and as many **chili flakes** as you like; set aside to pickle. **TIP: Divide cucumber and pickling liquid between two small bowls; add chili flakes to one bowl and keep the other mild.**



5 STEAM BROCCOLI

- Meanwhile, place **broccoli** in a large microwave-safe bowl; cover tightly with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 3-4 minutes.
- Carefully uncover (**watch out for steam!**) and toss broccoli with **salt** and **pepper**.
- 🍳 Place **green beans** in a medium microwave-safe bowl; cover tightly with plastic wrap and poke a few holes in wrap. Microwave until green beans are tender, 3-4 minutes, tossing halfway through. Carefully uncover (**watch out for steam!**) and toss green beans with **salt** and **pepper**.



3 BOIL NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes. Drain, then rinse noodles thoroughly under cold water, 30 seconds. Toss with a **drizzle of oil** and set aside. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



6 SERVE

- Serve **noodles**, **chicken**, **broccoli**, **pickles** (**draining first**), **crispy fried onions**, **peanuts**, and **scallion greens** family style so everyone can make their own noodle bowls!
- 🍳 Serve **green beans** alongside **noodle bar**.
- 🍳 Fluff **rice** with a fork; serve alongside **noodle bar**.

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