



# SAUCY JERK CHICKEN & COCONUT RICE

with Sautéed Cabbage & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Coconut Milk  
Contains: Tree Nuts



½ Cup | 1 Cup  
White Rice



2 | 4

Scallions



1 | 2

Lime



4 oz | 8 oz  
Shredded Red  
Cabbage



10 oz | 20 oz  
Chicken Cutlets



4 TBSP | 8 TBSP  
Jerk Sauce



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## HELLO

### JERK SAUCE

This spicy-sweet Jamaican sauce is packed with tangy tamarind, garlic, chili peppers, and a pinch of brown sugar.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 570





## LIME TIME

Try rolling the lime under your palm on the countertop before quartering. This hack softens the citrus fruit, making it easier to get all of that juice when you squeeze it.

## BUST OUT

- Small pot
  - Paper towels
  - Zester
  - Small bowl
  - Large pan
  - Kosher salt
  - Sugar (1¼ tsp | 2½ tsp)
  - Cooking oil (2 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 COCONUT RICE

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine ½ cup water, ¼ cup coconut milk, 1 TBSP butter, 1 tsp sugar, and a big pinch of salt (for 4 servings, use 1 cup water, ½ cup coconut milk, 2 TBSP butter, and 2 tsp sugar). (Be sure to measure the coconut milk—we sent more!)
- Bring to a boil, then stir in **rice**. Cover and reduce heat to low. Cook until liquid has absorbed and rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 START JERK CHICKEN

- Pat **chicken\*** dry with paper towels and season lightly with **salt**.
- Heat a **drizzle of oil** in pan used for cabbage over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken starts to brown too quickly, reduce heat and cover.**



### 2 PREP

- While rice cooks, **wash and dry produce**.
- Trim **scallions**; cut whites into 1-inch pieces and thinly slice greens. Zest and quarter **lime**.



### 5 FINISH JERK CHICKEN

- Meanwhile, in a small bowl, combine **jerk sauce**, 2 TBSP water, and ¼ tsp sugar (4 TBSP water and ½ tsp sugar for 4 servings).
- Reduce heat to low and stir **jerk sauce mixture** into pan with **chicken**. Cook, covered, until sauce has slightly reduced, 30-60 seconds. **TIP: If sauce seems too thick, add another splash of water.**



### 3 COOK CABBAGE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **cabbage** and **scallion whites**. Cook, stirring occasionally, until browned and tender, 2-3 minutes.
- Turn off heat; taste and season with **salt** if desired. Transfer to a plate and set aside until ready to serve. Wipe out pan.



### 6 FINISH & SERVE

- Fluff **coconut rice** with a fork; stir in as much **lime zest** as you like.
- Divide coconut rice, **chicken**, and **cabbage** between plates in separate sections. Top chicken with **jerk pan sauce**, **scallion greens**, and a **squeeze of lime juice**. Serve with **remaining lime wedges** on the side.

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