



FAMILY-STYLE SWEET SOY CHICKEN BOWLS

with Dark Meat Chicken, Sesame Cucumber Salad & Gochujang Mayo

INGREDIENTS

4 PERSON | 8 PERSON



1½ Cups | 3 Cups
Jasmine Rice



1 | 2
Cucumber



1 | 2
Long Green
Pepper



1 | 2
Onion



2 | 4
Scallions



10 tsp | 20 tsp
Rice Wine Vinegar



20 oz | 40 oz
Diced Skinless Dark
Meat Chicken



½ Cup | 1 Cup
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



½ oz | 1 oz
Gochujang Sauce
Contains: Soy,
Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 tsp | 2 tsp
Korean Chili
Flakes



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

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers! Flip over to learn what to do with any extra helpings.



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 740



FLAVOR SAVOR

Refrigerate leftover chicken, rice, and toppings in separate airtight containers. Reheat chicken and rice on the stovetop over medium heat or microwave until warmed through before serving.

BUST OUT

- Medium pot
- Large pan
- Large bowl
- Small bowl
- Plastic wrap
- Strainer
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp)

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.

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1 COOK RICE

- In a medium pot, combine **rice**, **2 1/4 cups water** (4 1/4 cups for 8 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 18-20 minutes.
- Keep covered off heat until ready to serve.



4 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **onion**. Cook, stirring, until slightly softened, 2-3 minutes.
- Add chicken and **scallion whites**; season with **salt** and **pepper**. Cook, stirring occasionally, until chicken is cooked through, 6-8 minutes. (For 8 servings, you may need to work in batches.)
- Stir in **sweet soy glaze** and cook, stirring frequently, until sauce has thickened, 1-2 minutes.



2 PREP

- While rice cooks, **wash and dry produce**.
- Trim and halve **cucumber** lengthwise; cut into 1/2-inch-thick half-moons. Halve, core, and dice **green pepper** into 1/2-inch pieces. Halve, peel, and dice **onion** into 1/2-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



5 MIX MAYO & FINISH CUKES

- Meanwhile, in a small bowl, combine **mayonnaise** with as much **gochujang** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Drain any excess liquid from **marinated cucumber**. Stir in **scallion greens**, **sesame seeds**, and as many **chili flakes** as you like. Taste and season with **salt** and **pepper** if desired.



3 MARINATE CUKES

- In a large bowl, combine **cucumber**, **vinegar**, **1 tsp sugar** (2 tsp for 8 servings), and a **pinch of salt**.
- Cover with plastic wrap and refrigerate until ready to use in Step 5.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Serve everything family style or divide between shallow bowls.
- **Plate it up:** Divide rice between shallow bowls and top with **sweet soy chicken** and **cucumber salad**. Drizzle with **gochujang mayo** and serve.

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