



HONEY MANDARIN CHICKEN & PEPPER STIR-FRY

with Dark Meat Chicken & Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup(s) | 1 Cup(s)
Jasmine Rice



2 | 4
Scallions



1 | 2
Long Green Pepper



1 | 2
Mandarin Orange



2 tsp | 4 tsp
Honey



10 oz | 20 oz
Diced Skinless Dark Meat Chicken



1 TBSP | 2 TBSP
Cornstarch



1 tsp | 2 tsp
Garlic Powder



1 | 2
Ketchup



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



½ oz | 1 oz
Sliced Almonds
Contains: Treenuts



1 tsp | 2 tsp
Sriracha



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

CORNSTARCH

This pantry staple helps chicken brown and thickens the sauce—a two-for-one!



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 610



THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Small pot
- Large pan
- 2 Small bowls
- Whisk
- Medium bowl

- Kosher Salt
 - Black Pepper
 - Cooking Oil
 - Butter
- 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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*Poultry is fully cooked when internal temperature reaches 165°.



1 COOK RICE

- 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.



3 COOK STIR-FRY

- Open package of **chicken*** and drain off any excess liquid. In a medium bowl, combine chicken, **cornstarch**, **garlic powder**, a **pinch of salt**, and **pepper**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add coated chicken and cook, stirring occasionally, 3 minutes. Add **scallion whites** and **green pepper**. Cook, stirring occasionally, until chicken is cooked through and a crust forms, 2-3 minutes more.
- Stir in **honey mandarin sauce** and continue to cook until sauce has thickened and everything is thoroughly coated, 1-2 minutes. Stir in **½ TBSP butter** (**1 TBSP for 4 servings**). Taste and season with **salt** and **pepper** if desired.



2 PREP & MIX SAUCE

- While rice cooks, **wash and dry produce**. Place **sealed honey packets** in a small bowl with enough **hot water to cover**. (**Warming the honey helps make it pourable.**) Halve **mandarin**, squeeze juice from both halves over a separate small bowl. Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **green pepper** into strips.
- To bowl with **mandarin juice**, whisk in **honey**, **ketchup**, and **soy sauce** until combined.



4 FINISH & SERVE

- Once **rice** is done, stir in **½ TBSP butter** (**1 TBSP for 4 servings**); fluff with a fork.
- Divide rice and **chicken stir-fry** between shallow bowls in separate sections. Top everything with **almonds**, **scallion greens**, and as much **Sriracha** as you like. Serve.