

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Thai Chili Sauce



1/2 oz | 1 oz Cashews Contains: Treenuts



Sweet Soy Glaze Contains: Soy, Wheat, Sesame





1 tsp | 2 tsp Garlic Powder



4½ oz | 9 oz Lo Mein Noodles **Contains: Wheat**



Green Bell Pepper



Scallions



10 oz | 20 oz Diced Skinless Dark Meat Chicken



1 tsp | 2 tsp Sriracha



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

2 PERSON | 4 PERSON

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

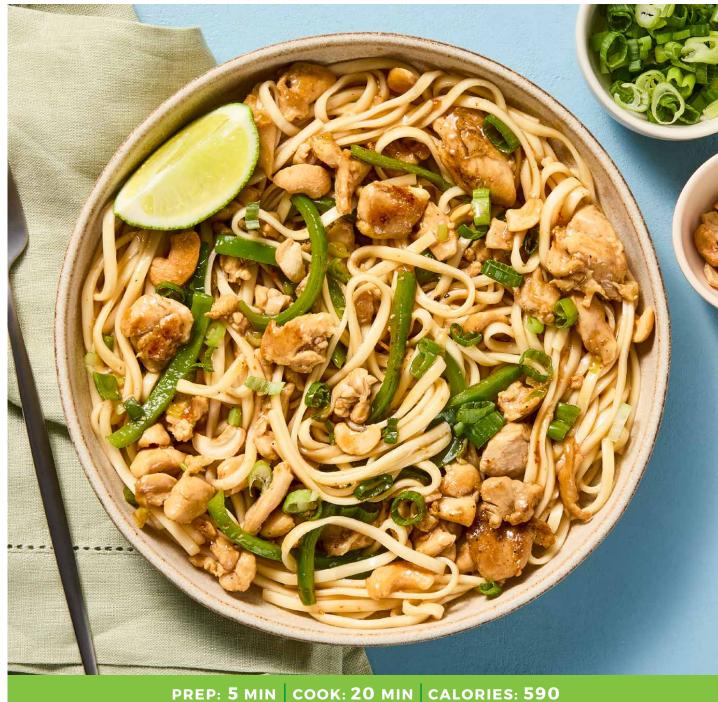


10 oz | 20 oz Shrimp Contains: Shellfish



SPICY CASHEW CHICKEN LO MEIN

with Dark Meat Chicken, Bell Pepper & Lime





HELLO

LO MEIN NOODLES

These long noodles have a tender, springy texture that's perfect for stir-fries.

DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are better for cooking while the greens are perfect for a garnish.

BUST OUT

- Large pot
- Large pan
- Strainer
- Small bowl
- Kosher Salt
- · Cooking Oil
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info vou'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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



1 PREP & MAKE SAUCE

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve, core, and thinly slice **bell pepper**. Trim and thinly slice scallions, separating whites from greens. Ouarter lime.
- In a small bowl, combine sweet soy glaze, chili sauce, 1/4 cup water (1/3 cup for 4 servings), and as much Sriracha as you like.



3 COOK CHICKEN & VEGGIES

- Meanwhile, 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, bell pepper, scallion whites, salt, and pepper. Cook, stirring occasionally, until bell pepper has softened and chicken is cooked through, 4-6 minutes.
- Add garlic powder; stir to combine.
- Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Drain and set aside until ready to use in Step 4.



4 FINISH & SERVE

- Stir drained noodles, soy-chili sauce, and juice from one lime wedge (two wedges for 4 servings) into pan with chicken and veggies. Cook, stirring constantly, until sauce has thickened, 1-3 minutes. TIP: If noodles seem dry, add water 1 TBSP at a time until everything is coated in sauce.
- Divide **Io mein** between shallow bowls; top with **cashews** and scallion greens. Serve with any remaining lime wedges on the side.