



# SPICY CASHEW CHICKEN LO MEIN

with Dark Meat Chicken, Bell Pepper & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



½ oz | 1 oz  
Cashews  
Contains: Treenuts



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Soy,  
Wheat, Sesame



1 | 1  
Lime



1 tsp | 2 tsp  
Garlic Powder



4½ oz | 9 oz  
Lo Mein Noodles  
Contains: Wheat



1 | 2  
Green Bell Pepper



2 | 4  
Scallions



10 oz | 20 oz  
Diced Skinless Dark  
Meat Chicken



1 tsp | 2 tsp  
Sriracha



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THERE TOO. SCAN HERE TO GET HELP  
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## 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

Calories: 530



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 590



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 you'll need!

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

## HOW WAS YOUR MEAL?



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## 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. Quarter **lime**.
- In a small bowl, combine **sweet soy glaze**, **chili sauce**, **¼ cup water** (**½ 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 **lo mein** between shallow bowls; top with **cashews** and **scallion greens**. Serve with any **remaining lime wedges** on the side.

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

\*Shellfish is fully cooked when internal temperature reaches 145°.