



# PREP & BAKE SAUCY GINGER CHICKEN & RICE

with Green Beans, Peanuts & Sriracha

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Oven-Ready Tray



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



6 oz | 12 oz  
Green Beans



10 oz | 20 oz  
Chopped Chicken  
Breast



3 oz | 6 oz  
Stir-Fry Sauce  
Contains: Soy,  
Wheat, Sesame



1 | 2  
Microwavable Rice



1 tsp | 2 tsp  
Sriracha



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HELLO

### STIR-FRY SAUCE

Sweet, savory, and gingery—the perfect sauce  
for chicken and veggies!



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 610



## TOAST FOR THE MOST

If you have a few minutes, toast the peanuts in a small dry pan over medium heat until lightly golden, 1-2 minutes. It'll amp up their nutty flavor and crunch.

## BUST OUT

- Medium bowl
  - Plastic wrap
  - Kosher Salt
  - Black Pepper
  - Cooking Oil
  - Butter
- Contains: Milk

## 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.

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## 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim stem ends off **green beans** if necessary; halve widthwise.



## 3 WARM RICE

- When chicken and green beans have 3 minutes left, place **rice** in a medium microwave-safe, bowl. Add **3 TBSP water (6 TBSP for 4 servings)**, cover tightly with plastic wrap, and microwave until warmed through, 1½-2 minutes (**microwave times may vary**).
- Stir in **1 TBSP butter (2 TBSP for 4)** until melted.



## 2 ASSEMBLE BAKE

- Open package of **chicken\*** and drain off any excess liquid.
- In **oven-ready tray**, combine chicken, **green beans**, a **drizzle of oil**, a **pinch of salt**, and **pepper (for 4 servings, divide everything between two trays, using a drizzle of oil and a pinch of salt for each tray)**.
- Bake, uncovered, on top rack until green beans are tender and chicken is cooked through, 12-16 minutes (**for 4, bake two trays side by side on top rack**).



## 4 FINISH & SERVE

- Once chicken is done, remove tray from oven. Carefully pour **stir-fry sauce** over **chicken and green beans**; stir to combine. Crush **peanuts** in their bag.
- Divide **rice** and chicken and green beans between shallow bowls in separate sections. Sprinkle chicken and green beans with peanuts and drizzle with as much **Sriracha** as you like. Serve.

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