



# Hakka-Inspired Chili Chicken

## with Cilantro Rice

Discovery

Spicy

35 Minutes



Chicken Tenders



Basmati Rice



Green Bell Pepper



Red Onion



Ginger



Serrano Pepper



Cilantro



Sweet Chili Sauce



Soy Sauce



Cream Sauce Spice Blend



Chili Garlic Sauce

### HELLO CILANTRO

*This versatile herb has a citrusy twist!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

## Bust out

2 Medium bowls, measuring spoons, medium pot, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders	310 g	620 g
Basmati Rice	¾ cup	1 ½ cups
Green Bell Pepper	200 g	400 g
Red Onion	113 g	226 g
Ginger	30 g	60 g
Serrano Pepper 🌶️	1	2
Cilantro	7 g	14 g
Sweet Chili Sauce 🌶️	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Cream Sauce Spice Blend	4 tbsp	8 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook rice

Peel, then mince or grate **ginger**. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## Coat chicken

While **veggies** stir-fry, pat **chicken** dry with paper towels on a separate cutting board, then cut into 1-inch pieces. Add **chicken**, **half the soy sauce** and **remaining ginger** to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Add **Cream Sauce Spice Blend**, then toss until **each piece of chicken** is fully coated.



## Prep

While **rice** cooks, core, then cut **pepper** into 1-inch pieces. Peel, then cut **onion** into 1-inch pieces. Separate **onion** layers. Roughly chop **cilantro**. Finely chop **serrano**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping serranos!)



## Cook chicken

Heat the same pan (from step 3) over medium. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until golden-brown and cooked through, 6-8 min. \*\* While **chicken** cooks, combine **sweet chili sauce**, **chili garlic sauce**, **remaining soy sauce** and **¼ cup water** (dbl for 4 ppl) in another medium bowl. When **chicken** is done, add **sweet chili mixture** and **1 tsp serranos** to the pan. (**NOTE:** Reference heat guide.) Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Add **veggies**. Cook, stirring often, until warmed through, 1-2 min.



## Stir-fry veggies

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Season with **salt** and **pepper**. Cook, stirring often, until tender-crisp, 4-5 min. Transfer **veggies** to a plate.



## Finish and serve

Fluff **rice** with a fork, then stir in **half the cilantro**. Divide **rice** between plates. Top with **chicken**, **veggies** and **remaining sauce** in the pan. Sprinkle **remaining cilantro** over top.

## Dinner Solved!