



Kung Pao Chickpeas

with Peanuts and Sticky Rice

VEGGIE 25 Minutes



Chickpeas



Jasmine Rice



Moo Shu Spice Blend



Green Onions



Peanuts, chopped



Hoisin-Soy Sauce Blend



Garlic



Ginger



Snow Peas



Sweet Bell Pepper



Cornstarch



Rice Vinegar

HELLO ROASTED CHICKPEAS

Roasting chickpeas adds the perfect crunch to salads, pasta and stir-fries

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Grater, Measuring Cups, Strainer, Medium Pot, Measuring Spoons, Garlic Press, Small Bowl

Ingredients

	2 Person	4 Person
Chickpeas	1 can	2 can
Jasmine Rice	¾ cup	1 ½ cup
Moo Shu Spice Blend	2 tsp	3 tsp
Green Onions	2	4
Peanuts, chopped	28 g	56 g
Hoisin-Soy Sauce Blend	¼ cup	½ cup
Garlic	6 g	12 g
Ginger	30 g	60 g
Snow Peas	227 g	454 g
Sweet Bell Pepper	160 g	320 g
Cornstarch	1 tbsp	2 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1. ROAST CHICKPEAS

Drain and rinse **chickpeas**. Toss **chickpeas** with **Moo Shu Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until golden-brown, 28-30 min.



2. PREP

While **chickpeas** roast, add **1 ¼ cups water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Thinly slice **green onions**. Trim **snow peas**, then halve. Core, then thinly slice **pepper**. Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Peel, then mince or grate **garlic**.



3. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce the heat to low. Cook, still covered, until **liquid** is absorbed and **rice** is tender, 12-14 min.



4. COOK PEPPERS & PREP SAUCE

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 2-3 min. Meanwhile, add **hoisin-soy sauce**, **cornstarch**, **half the rice vinegar** and **1 cup water** (dbl for 4 ppl) to a small bowl. Stir together.



5. FINISH VEGGIES & SAUCE

Add **snow peas**, **ginger**, **garlic** and **half the green onion** to the pan. Cook, stirring often, until fragrant, 1-2 min. Add **sauce mixture**. Cook, stirring often, scraping up any brown bits from bottom of the pan, until **sauce** has slightly thickened, 2-3 min.



6. FINISH AND SERVE

Add **remaining rice vinegar** to **rice**, and fluff with a fork. Divide **rice** between bowls. Top with **veggie mixture** and **roasted chickpeas**. Sprinkle over **peanuts** and **remaining green onion**.

Dinner Solved!