



Lemongrass and Coconut Chicken

on Ginger Rice with Stir-fried Veggies

PRONTO **SPICY** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Thighs/Leg



Basmati Rice



Coconut Milk



Soy Sauce



Ginger



Thai Seasoning



Snow Peas



Baby Bok Choy,
Chopped



Lemongrass

HELLO LEMONGRASS

A tall tropical grass with herbal lemony notes!

START HERE

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Spoons, Medium Pot, Measuring Cups, Paper Towels, Microplane/Zester

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g	620 g
Basmati Rice	¾ cup	1 ½ cup
Coconut Milk	400 ml	800 ml
Soy Sauce	1 tbsp	2 tbsp
Ginger	30 g	60 g
Thai Seasoning 🍷	1 tbsp	2 tbsp
Snow Peas	113 g	227 g
Baby Bok Choy, Chopped	113 g	227 g
Lemongrass	1	1
Lime	1	1
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. PREP

Remove outer layer of **lemongrass**, then cut in half crosswise. Using the back of a wooden spoon forcefully tap the **lemongrass** to bruise. Trim **snow peas**. Zest, then juice **half the lime** (1 lime for 4ppl). Cut **remaining lime** into wedges. Peel, then mince or grate **1 tbsp ginger** (dbl for 4ppl).



4. START LEMONGRASS SAUCE

Add **lemongrass, ginger** and **Thai seasoning** to the pan with **chicken** and cook, stirring often, until fragrant, 1-2 min. Add **coconut milk, soy sauce, ½ cup water** and **½ tsp sugar** (dbl both for 4ppl). Bring to a boil over high heat.



2. COOK GINGER RICE

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 1-2 min. Add **1 ¼ cups water** (dbl for 4ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. FINISH LEMONGRASS SAUCE

Reduce heat to medium, then add **snow peas** and **bok choy**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Remove and discard **lemongrass**. Stir in **lime juice**. Season with **salt** and **pepper**.



3. PREP & PAN-FRY CHICKEN

Pat **chicken** dry with paper towels. Cut **chicken** into 1-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **chicken**. Cook, turning pieces over occasionally, until browned and cooked through, 4-5 min. ** (**TIP:** Don't overcrowd the pan, cook the chicken in two batches if needed!)



6. FINISH & SERVE

Fluff **rice** with a fork, then stir in **lime zest** and season with **salt**. Divide **rice** between bowls. Top with **lemongrass chicken** and squeeze over a **lime wedge**, if desired.

Dinner Solved!