



HAWAIIAN CHICKEN POKE BOWLS

with Pineapple, Coconut Cashews, and Sriracha Cream



HELLO

COCONUT CASHES

A sweet, tropical coating makes this nutty topping extra delicious.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 850



Ginger



Pineapple



Shredded Coconut
(Contains: Tree Nuts)



Chicken Breast Strips



Chili Pepper



Shredded Carrots



Sriracha



Scallions



Coconut Crunch Cashews
(Contains: Tree Nuts)



Jasmine Rice



Lime



Soy Sauce
(Contains: Soy)



Sour Cream
(Contains: Milk)

START STRONG

Keep an eye on the coconut as it's toasting in the pan in step 2. The shreds can burn easily, so remove them from the heat immediately if they get too deeply browned.

BUST OUT

- Peeler
- Strainer
- 2 Small bowls
- Large pan
- Sugar (1¼ tsp | 2½ tsp)
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Small pot
- Paper towels
- 2 Medium bowls
- Zester

INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **1 Thumb**
- Scallions **2** | **4**
- Pineapple **4 oz** | **8 oz**
- Coconut Crunch Cashews **1 oz** | **2 oz**
- Shredded Coconut **¼ Cup** | **½ Cup**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Chicken Breast Strips* **10 oz** | **20 oz**
- Lime **1** | **2**
- Chili Pepper **1** | **1**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Shredded Carrots **4 oz** | **8 oz**
- Sour Cream **4 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

Wash and dry all produce. Peel **ginger**, then finely mince or grate until you have 2 tsp (4 tsp for 4 servings). Trim and thinly slice **scallions**, separating greens from whites. Drain **pineapple** over a small bowl, reserving juice. Roughly chop **cashews**.



4 COOK CHICKEN

Pat **chicken** dry with paper towels. Heat a large drizzle of **oil** in pan used for coconut over medium-high heat. Add chicken; season with **salt**, **pepper**, and **¼ tsp sugar** (½ tsp for 4 servings). Cook, stirring occasionally, until browned and cooked through, about 7 minutes. Transfer to a medium bowl. Heat another drizzle of **oil** in same pan over medium heat. Add **pineapple chunks** and cook, stirring occasionally, until lightly charred, 1-2 minutes. Transfer to bowl with chicken and toss to combine.

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2 TOAST COCONUT

Heat a large pan over medium-high heat (use a nonstick pan if you have one). Add **coconut** and toast, stirring occasionally, until lightly browned, 1-3 minutes. Turn off heat; set aside on a plate to cool.



5 MAKE TOPPINGS

Zest and quarter **lime**. Thinly slice **chili**, removing ribs and seeds first for less heat. Stir **soy sauce**, juice from 2 **lime wedges** (4 wedges for 4 servings), remaining **ginger**, and **1 tsp sugar** (1½ tsp for 4 servings) into bowl with **pineapple juice**. Place **carrots** in a second medium bowl. Pour half the soy dressing over and toss to coat. In a second small bowl, combine **sour cream**, **sriracha**, a drizzle of **oil**, and **1 tsp water**. Fluff **rice** with a fork, then stir in **lime zest**. Season with **salt**.



3 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites**, **rice**, and half the **ginger**. Stir until lightly toasted, about 1 minute. Add **1¼ cups water** (2½ cups for 4 servings) and a pinch of **salt**. Bring to a boil, then cover and lower heat. Cook until tender, about 15 minutes. Keep covered off heat until ready to serve.



6 FINISH AND SERVE

Divide **rice** between bowls, pushing to one side. Mound **carrots** next to rice, followed by **chicken mixture**. Drizzle with remaining **soy dressing**. Garnish with **coconut** and **cashews**. Drizzle with **sriracha cream**. Garnish with **scallion greens** and **chili** (to taste). Serve with remaining **lime wedges** on the side.

CUCKOO FOR COCONUT

We also love toasted coconut sprinkled on fresh fruit or stirred into rice.