



Ginger Shrimp and Chicken Stir-Fry

with Hoisin

Stir-Fry Special

Spicy

20 Minutes



Shrimp
285 g | 570 g



Chicken Breast, diced
310 g | 620 g



Jasmine Rice
¾ cup | 1 ½ cup



Hoisin Sauce
4 tbsp | 8 tbsp



Sweet Chili Sauce
2 tbsp | 4 tbsp



Garlic, cloves
2 | 4



Carrot, julienned
56 g | 113 g



Ginger
30 g | 60 g



Crispy Shallots
28 g | 56 g



Snow Peas, trimmed
113 g | 227 g

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.

1



Cook rice

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **rice**. Cook, stirring often, until coated, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-16 min.

2



Prep

- Meanwhile, peel, then grate **½ tbsp** (1 tbsp) **ginger**.
- Peel, then mince or grate **garlic**.
- Pat **chicken** dry with paper towels.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

3



Cook chicken

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.** Season with **salt** and **pepper**.
- Transfer **chicken** to a medium bowl. Set aside.

4



Cook veggies

- Re-heat the large non-stick pan over medium heat.
- Add **1 tbsp** (2 tbsp) **oil**, then **carrots**, **snow peas** and **ginger**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.

5



Cook shrimp and finish stir-fry

- Add **hoisin**, **garlic**, **shrimp**, **half the sweet chili sauce** and **¾ cup** (1 ½ cups) **water** to **veggies**. Cook, stirring often, until **sauce** thickens slightly and **shrimp** are cooked through, 3-4 min.**
- Add **chicken** and **any juices** from the bowl. Stir to combine.

6



Finish and serve

- Fluff **rice** with a fork, then season with **salt**.
- Divide **rice** between bowls. Top with **shrimp and chicken stir-fry**.
- Drizzle **remaining sweet chili sauce** over top.
- Sprinkle **crispy shallots** over top.

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

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