



Sweet Chili Chicken

with Cashews and Buttered Seasoned Rice

Spicy

30 Minutes

Swap



Chicken Breasts
2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Thighs
280 g | 560 g



Sweet Bell Pepper
1 | 2



Shanghai Bok Choy
1 | 2



Basmati Rice
¾ cup | 1 ½ cup



Soy Sauce
2 tbsp | 4 tbsp



Sweet Chili Sauce
4 tbsp | 8 tbsp



Thai Seasoning
1 tbsp | 2 tbsp



Cornstarch
1 tbsp | 2 tbsp



Cashews, chopped
28 g | 56 g



Garlic, cloves
1 | 2

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.

Pantry items | Pepper, unsalted butter, oil, salt

Cooking utensils | Large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, small bowl

1



Cook rice

• Before starting, wash and dry all produce.

- Combine **rice**, **Thai Seasoning**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **salt** in a medium pot.
- Cover 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.

2



Prep

🔄 Swap | **Chicken Breasts**

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **bok choy** into 1-inch pieces.
- Peel, then mince or grate **garlic**.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Add **chicken**, **half the cornstarch** and **½ tbsp** (1 tbsp) **soy sauce** to a large bowl.
- Season with **salt** and **pepper**, then toss to coat.

3



Make sauce and toast cashews

- Heat a large non-stick pan over medium heat.
- While the pan heats, combine **sweet chili sauce**, **remaining soy sauce**, **remaining cornstarch** and **½ cup** (1 cup) **water** in a small bowl.
- When hot, add **cashews** to the dry pan.
- Toast, stirring occasionally, until golden and nutty, 4-5 min. (**TIP**: Keep your eye on the cashews so they don't burn.)
- Transfer to a plate.

4



Brown chicken and cook veggies

- Return the same pan to medium-high.
- Add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook, stirring occasionally, until golden-brown, 2-3 min.
- Add **peppers**. Cook, stirring often, until slightly softened, 1-2 min.
- Add **bok choy**.
- Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.
- Season with **salt** and **pepper**.

5



Finish chicken

- Add **chili sauce mixture** and **garlic** to the pan with **chicken** and **veggies**.
- Cook, stirring often, until **sauce** thickens slightly and **chicken** is cooked through, 1-2 min. ******
- Roughly chop **cashews**.

6



Finish and serve

- Add **1 tbsp** (2 tbsp) **butter** to the pot with **rice**, then fluff with a fork until **butter** melts.
- Season with **salt** and **pepper**, to taste.
- Divide **rice** between plates. Top with **chicken** and **veggies**.
- Sprinkle **cashews** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Prep

🔄 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, cook them in the same way the recipe instructs you to cook the **chicken thighs**.

♦ 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.