



Smart Asian-Style Chicken Salad with Creamy Sriracha Dressing

Smart Meal

Spicy

35 Minutes



| | | |
|---------------------------------|---------------|--------------------------|
| Chicken Thighs 280 g 560 g | Tofu 1 2 | Chicken Breasts 4 8 |
|---------------------------------|---------------|--------------------------|

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](http://www.hellofresh.ca)



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|--------------------------|-------------------------------|
| Chicken Breasts 2 4 | Baby Spinach 113 g 226 g |
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|-------------------------|---------------------------------|
| Edamame 56 g 113 g | Peanuts, chopped 28 g 56 g |
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| Clementine 2 4 | Mini Cucumber 1 2 |
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| Seasoned Rice Vinegar 1 tbsp 2 tbsp | Mayonnaise 2 tbsp 4 tbsp |
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|---------------------------|--------------------------------|
| Sriracha 2 tsp 4 tsp | Garlic Salt 1/2 tsp 1 tsp |
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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 | Sugar, oil, pepper

Cooking utensils | Baking sheet, large bowl, 2 large non-stick pans, measuring spoons, paper towels, parchment paper, small bowl, whisk, zester

1



Prep

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

- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Zest ¼ **tsp** (½ tsp) **clementine rind**, then peel **clementine** and separate into segments.
- Combine **half the sriracha** and **1 ½ tbsp** (3 tbsp) **mayo** in a small bowl.

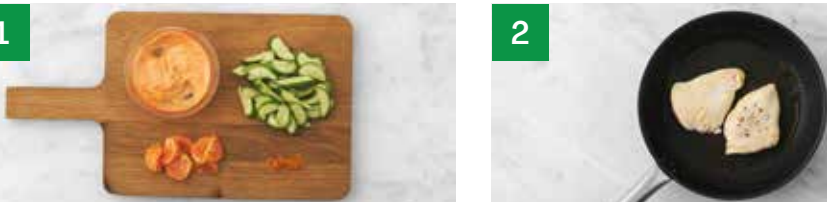
4



Cook edamame

- Reheat the same pan (from step 2) over medium heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **edamame** and **3 tbsp** (6 tbsp) **water**. Cook, stirring occasionally, until **edamame** is slightly browned and **water** evaporates, 5-6 min. Season with **salt** and **pepper**.
- Remove from heat, then transfer **edamame** to a plate.
- Carefully wipe the pan clean.

2



Prep and sear chicken

- 🔄 Swap | **Chicken Thighs**
- 🔄 Swap | **Tofu**
- ✖2 Double | **Chicken Breasts**

- Pat **chicken** dry with paper towels. Season with ½ **tsp** (1 tsp) **garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Remove from heat.

5



Make dressing and toast peanuts

- Meanwhile, add **vinegar**, **clementine zest**, **remaining mayo**, **remaining sriracha** and ½ **tsp** (1 tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Reheat the same pan over medium heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 1-2 min. (**TIP:** Keep your eye on them so they don't burn.)
- Transfer **peanuts** to another plate.

3



Bake chicken

- Transfer **chicken** to an parchment-lined baking sheet.
- Spread **sriracha mayo** (from step 1) over **chicken**.
- Bake in the **middle** of the oven until **chicken** is cooked through, 10-12 min.**
- When done, let **chicken** rest for 3-5 min.

6



Finish and serve

- 🔄 Swap | **Tofu**
- Add **spinach**, **edamame**, **cucumbers** and **clementines** to the bowl with dressing.
- Thinly slice **chicken**.
- Divide **salad** between plates. Serve **chicken** on top.
- Sprinkle **peanuts** over top.

Measurements
within steps

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

2 | Prep and sear chicken

🔄 Swap | **Chicken Thighs**

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

2 | Prep and sear tofu

🔄 Swap | **Tofu**

If you've opted to get **tofu**, pat dry with paper towels. Cut **tofu** in half parallel to the cutting board. (**NOTE:** You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over. Season and cook **tofu** in the same way the recipe instructs you to season and cook the **chicken breasts**, until tender and golden.

2 | Prep and sear chicken

✖2 Double | **Chicken Breasts**

If you've opted for **double chicken**, cook it in the same way the recipe instructs you to cook the **regular portion of chicken**. Work in batches, if necessary.

6 | Finish and serve

🔄 Swap | **Tofu**

Plate **tofu** in the same way the recipe instructs you to plate the **chicken breasts**.

♦ 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.