

# HELLO Sweet Chili Chicken with Cashows and Buttered Social

## with Cashews and Buttered Seasoned Rice

Spicy

30 Minutes



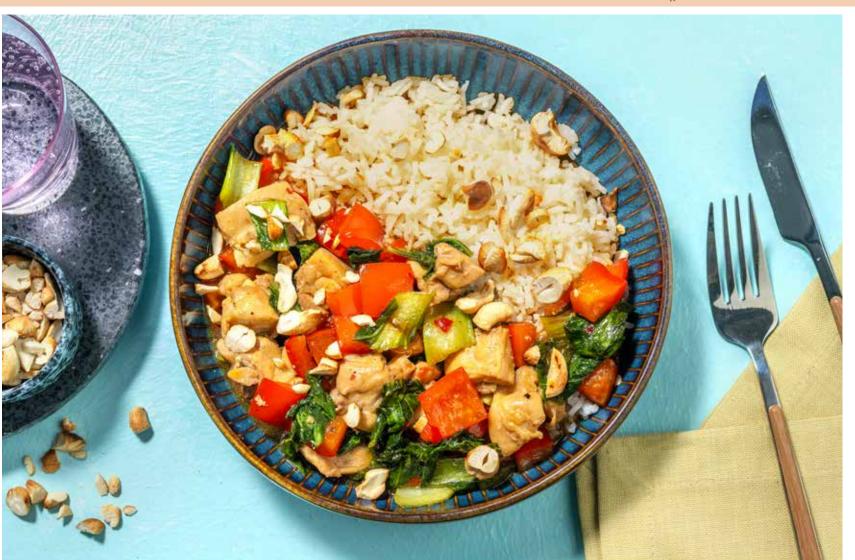
Breasts • 2 | 4







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 降





Chicken Thighs .







Shanghai Bok Choy



Pepper

1 2

1 | 2

Basmati Rice 34 cup | 1 1/2 cup





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

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



## 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.



## 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 1/2 tbsp (1 tbsp) soy sauce to a large bowl.
- Season with salt and pepper, then toss to coat.



## 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.



## Brown chicken and cook veggies

- Return the same pan to medium-high.
- Add 1 tbsp (2 tbsp) oil, then chicken.
- Cook, stirring occasionally, until goldenbrown, 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.



### 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.



## 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 1 tbsp (2 tbsp) within steps 2 person

oil

## 2 | Prep

## O 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.