



# Roasted Chicken and Toasted Coconut Rice with Green Curry Sauce

25 Minutes

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)

<b>↻</b> Swap	<b>×2</b> Double
Chicken Thighs 280 g   560 g	Chicken Breasts 4   8



Chicken Breasts 2   4	Jasmine Rice ¼ cup   1 ½ cups
Snow Peas 56 g   113 g	Green Curry Paste 2 tbsp   4 tbsp
Coconut Milk 1   2	Shredded Coconut 1 tbsp   2 tbsp
Green Onion 2   2	Cream Sauce Spice Blend 1 tbsp   2 tbsp

**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** | Oil, pepper, sugar, salt

**Cooking utensils** | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, strainer

1



## Cook rice

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **1 cup** (2 cups) **water** and **1/8 tsp** (1/4 tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



## Cook peas

- While **chicken** is roasting, reheat the same pan over medium-high.
- Add **1/2 tbsp** (1 tbsp) **oil**, then **snow peas**. Cook, stirring often, until tender-crisp, 1-3 min.

2



## Prep

- **Swap** | **Chicken Thighs**
- Meanwhile, trim, then halve **peas**.
- Pat **chicken** dry with paper towels. Sprinkle with **half the Cream Sauce Spice Blend**, then season with **pepper**.

5



## Make sauce

- Add **green curry sauce**, **remaining Cream Sauce Spice Blend** and **1/4 tsp** (1/2 tsp) **sugar** to the pan with **snow peas**. Cook, stirring constantly, until combined, 30 sec.
- Add **coconut milk** to the pan, then stir to combine. Bring to a simmer. Cook, stirring occasionally, until **peas** are tender-crisp and **curry** thickens slightly, 1-3 min. Remove from heat.

3



## Toast coconut and cook chicken

- **x2 Double** | **Chicken Breasts**
- Heat a large non-stick pan over medium heat. When hot, add **coconut** to the dry pan.
- Toast, stirring often, until golden, 1-2 min. Transfer to a plate.
- Reheat the pan over medium-high. Add **1/2 tbsp oil**, then **chicken**. (**NOTE:** Cook chicken in 2 batches for 4 ppl, using 1/2 tbsp oil per batch.) Pan-fry until golden-brown, 1-2 min per side.
- Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.\*\*

6



## Finish and serve

- Thinly slice **green onions**.
- Fluff **rice** with a fork, then stir in **half the coconut** and **half the green onions**.
- Thinly slice **chicken**.
- Divide **rice** between bowls.
- Top with **chicken**, then **green curry sauce**.
- Sprinkle with **remaining coconut** and **remaining green onions**.

Measurements  
within steps

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

## 2 | Prep

**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**.

## 3 | Toast coconut and cook chicken

**x2 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.

\* 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.