



# Sweet Chili Chicken

## with Cashews and Buttered Seasoned Rice

Spicy

30 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)

Swap



Chicken Breasts\*  
2 | 4

Swap



Tofu  
1 | 2



Chicken Thighs\*  
280 g | 560 g



Sweet Bell Pepper  
1 | 2



Shanghai Bok Choy  
1 | 2



Basmati Rice  
¾ cup | 1 ½ cups



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.

4



## Brown chicken and cook veggies

🔄 Swap | **Tofu**

- 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**.

2



## Prep

🔄 Swap | **Chicken Breasts**

🔄 Swap | **Tofu**

- 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.

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**.

3



## Make sauce and toast cashews

- Heat a large non-stick pan over medium.
- 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.

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**, prep and cook them in the same way the recipe instructs you to prep and cook the **chicken thighs**.

## 2 | Prep

🔄 Swap | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke **tofu** all over, then cut into 1-inch pieces. Season **tofu** in the same way the recipe instructs you to season the **chicken**.

## 4 | Cook tofu and veggies

🔄 Swap | **Tofu**

Cook **tofu**, turning occasionally, until crispy and golden-brown all over, 6-7 min. Follow the rest of the recipe as written.

♦ 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.