

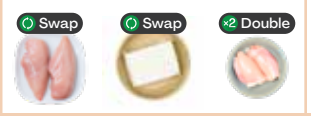


Spicy Kung Pao-Style Chicken

with Peanuts and Ginger 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](http://www.hellofresh.ca)

Chicken Breasts* 2 | 4
Tofu 1 | 2
Chicken Thighs* 560g | 1120g



- Chicken Thighs* 280 g | 560 g
- Basmati Rice ¾ cup | 1 ½ cups
- Cream Sauce Spice Blend 3 tbsp | 6 tbsp
- Sweet Bell Pepper 1 | 2
- Celery 3 | 6
- Garlic, cloves 2 | 4
- Ginger 15 g | 30 g
- Green Onion 2 | 2
- Chili-Garlic Sauce 1 tbsp | 2 tbsp
- Soy Sauce 2 tbsp | 4 tbsp
- Sweet Chili Sauce 2 tbsp | 4 tbsp
- Peanuts, chopped 28 g | 56 g

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, salt, oil

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, 2 medium bowls, medium pot, paper towels, whisk

1



Cook ginger rice

- Before starting, wash and dry all produce.
- **Heat Guide for Step 2:**
 - Mild: ½ tsp (1 tsp)
 - Medium: 1 tsp (2 tsp)
 - Spicy: 2 tsp (4 tsp)
 - Extra: 1 tbsp (2 tbsp)

- Peel, then mince or grate **1 tbsp** (2 tbsp) **ginger**.
- Heat a medium pot over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **ginger** and **rice**. Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **salt**. Bring to a boil over high.
- 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 and make sauce mixture

- Meanwhile, core, then cut **pepper** into 1-inch pieces.
- Cut **celery** crosswise into ¼-inch slices.
- Thinly slice **green onions**.
- Peel, then mince or grate **garlic**.
- Whisk together **soy sauce**, **sweet chili sauce**, **½ cup** (¾ cup) **water** and **1 tbsp chili-garlic sauce** in a medium bowl. (**NOTE:** Reference heat guide for chili-garlic sauce.)

3



Toast peanuts and cook veggies

- Heat a large non-stick pan over medium heat. Add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **peanuts** to a plate.
- Heat the same pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers** and **celery**. Cook, stirring often, until tender-crisp, 4-5 min.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.
- Transfer **veggies** to another plate.

4



Prep and cook chicken

Swap | Chicken Breasts

Swap | Tofu

*2 Double | Chicken Thighs

- Pat **chicken** dry with paper towels, then cut into 1-inch pieces on a separate cutting board.
- Add **chicken** and **Cream Sauce Spice Blend** to another medium bowl, then toss until all **chicken pieces** are fully coated.
- Heat the same large non-stick pan over medium. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, turning pieces occasionally, until golden-brown and cooked through, 6-8 min.**

* 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.

5



Assemble stir-fry

- Add **veggies** and **sauce mixture** to the pan with **chicken**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove the pan from heat.
- Season with **salt** and **pepper**.

6



Finish and serve

- Fluff **rice** with a fork. Stir in **half the green onions**.
- Divide **rice** between plates. Top with **stir-fry**.
- Sprinkle **peanuts** and **remaining green onions** over top.

Measurements
within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Prep and cook chicken

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**.

4 | Prep and cook tofu

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** the same way the recipe instructs you to season **chicken**. Cook for 6-7 min, turning occasionally, until crispy and browned all over. Continue with the recipe as written.

4 | Prep and cook chicken

*2 Double | Chicken Thighs

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