



Sweet Chili Chicken

with Cashews and Buttered Seasoned Rice

Spicy

30 Minutes

Customized Protein

+ Add

Swap

or

x2 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
3/4 cup | 1 1/2 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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Pepper, 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.

- In a medium pot, combine **rice**, **Thai Seasoning**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **salt**.
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low.
- Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed.
- 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 for 2-3 min, stirring occasionally, until golden.
- Add **peppers**. Cook for 1-2 min, stirring often, until slightly softened.
- Add **bok choy**.
- Cook for 3-4 min, stirring occasionally, until **veggies** are tender-crisp.
- 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.
- To a large bowl, add **chicken**, **half the cornstarch** and **½ tbsp** (1 tbsp) **soy sauce**.
- 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 for 1-2 min, stirring often, until **sauce** thickens slightly and **chicken** is cooked through. **
- Roughly chop **cashews**.

3



Make sauce and toast cashews

- Heat a large non-stick pan over medium.
- While the pan heats, in a small bowl, combine **sweet chili sauce**, **remaining soy sauce**, **remaining cornstarch** and **½ cup** (1 cup) **water**.
- When hot, add **cashews** to the dry pan.
- Toast for 4-5 min, stirring occasionally, until golden and nutty. (**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-serving 4-serving 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.

2 | Prep

Swap | Chicken Breasts

If you've opted to get **chicken breasts**, prep and cook 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** the same way the recipe instructs you to season **chicken**.

4 | Cook tofu and veggies

Swap | Tofu

Cook **tofu** for 6-7 min, turning occasionally, until crispy and browned all over. 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 165°F, as size may vary.