



# Hakka-Inspired Chili Chicken

## with Cilantro Rice

Discovery

Spicy

35 Minutes

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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)

\*2 Double



Chicken Tenders  
620 g | 1240 g

↻ Swap



Tofu  
1 | 2



Chicken Tenders  
310 g | 620 g



Basmati Rice  
3/4 cup | 1 1/2 cups



Green Bell Pepper  
1 | 2



Red Onion  
1 | 2



Ginger  
30 g | 30 g



Serrano Pepper  
1 | 2



Cilantro  
7 g | 7 g



Sweet Chili Sauce  
4 tbsp | 8 tbsp



Soy Sauce  
2 tbsp | 4 tbsp



Cream Sauce Spice Blend  
4 tbsp | 8 tbsp



Chili Garlic Sauce  
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.

1



### Cook rice

- Before starting, wash and dry all produce.

#### Heat Guide for Step 5:

- Mild: ½ tsp (1 tsp) • Medium: 1 tsp (2 tsp)
- Spicy: 1½ tsp (3 tsp) • Extra-spicy: 2 tsp (4 tsp)

- Peel, then mince or grate **ginger**.
- Heat a medium pot over medium heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **rice** and **half the ginger**.
- Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups** (2 ½ cups) **water** and ¼ **tsp** (½ tsp) **salt** and 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 from heat. Set aside, still covered.

2



### Prep

- Meanwhile, core, then cut **green pepper** into 1-inch pieces.
- Peel, then cut **onion** into 1-inch pieces. Separate **onion layers**.
- Roughly chop **cilantro**.
- Finely chop **serrano**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping serranos!)
- Meanwhile, combine **sweet chili sauce**, **chili-garlic sauce**, **half the soy sauce** and ¼ **cup** (½ cup) **water** in a medium bowl.

3



### Stir-fry veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **green peppers** and **onions**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender-crisp, 4-5 min.
- Transfer **veggies** to a plate.

4



### Coat chicken

×2 Double | Chicken Tenders

Swap | Tofu

- While **veggies** cook, pat **chicken** dry with paper towels on a separate cutting board, then cut into 1-inch pieces.
- Add **chicken**, **remaining soy sauce** and **remaining ginger** to another medium bowl.
- Season with **salt** and **pepper**, then toss to coat.
- Add **Cream Sauce Spice Blend**, then toss until **each piece of chicken** is fully coated.

5



### Cook chicken

- Reheat the same pan (from step 3) over medium.
- When hot, add **2 tbsp** (4 tbsp) **oil**, then **chicken**.
- Cook, flipping occasionally, until golden-brown and cooked through, 6-8 min.\*\*
- When **chicken** is done, add **sweet chili mixture** and **1 tsp** (2 tsp) **serranos** to the pan. (**NOTE:** Reference heat guide.)
- Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Add **veggies**. Cook, stirring often, until warmed through, 1-2 min.

6



### Finish and serve

- Fluff **rice** with a fork, then stir in **half the cilantro**.
- Divide **cilantro rice** between plates.
- Top with **chicken**, **veggies** and **remaining sauce** from the pan.
- Sprinkle **remaining cilantro** over top.

### 4 | Coat chicken

×2 Double | Chicken Tenders

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

### 4 | Coat tofu

Swap | Tofu

If you've opted to get **tofu**, prepare and cook it the same way as the **chicken**, until golden-brown.



Issue with your meal? Scan the QR code to share your feedback.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.