



Honey Sriracha Chicken

with Stir-Fried Veggies

Spicy

20 Minutes

Swap



Chicken Thighs*
280 g | 560 g

Custom Recipe

+ 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)



Chicken Breasts*
2 | 4



Jasmine Rice
¾ cup | 1 ½ cup



Carrot
1 | 2



Shanghai Bok Choy
2 | 4



Sriracha
4 tsp | 8 tsp



Honey
2 | 4



Moo Shu Spice Blend
½ tbsp | 1 tbsp



Green Onion
1 | 2



Crispy Shallots
28 g | 56 g



Soy Sauce
1 tbsp | 2 tbsp



Cornstarch
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*, salt*, pepper*

Cooking utensils | Medium bowl, vegetable peeler, measuring spoons, medium pot, measuring cups, large non-stick pan, paper towels

1



Cook rice

- Before starting, add 1 ¼ cups (2 ½ cups) water and ½ tsp (¼ tsp) salt to a medium pot.
 - Cover and bring to a boil over high heat.
 - Wash and dry all produce.
- Using a strainer, rinse **rice** until water runs clear.
 - Add **rice** to the **boiling water**.
 - 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, peel, then cut **carrot** in half lengthwise. Cut into ¼-inch half-moons.
- Cut **bok choy** into 1-inch pieces. (**TIP:** Using a strainer, rinse bok choy leaves to wash away any hidden dirt!)
- Thinly slice **green onion**.
- Combine **honey**, **sriracha**, **soy sauce**, **cornstarch** and ¾ cup (1 ½ cups) **water** in a medium bowl.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **carrots**. Cook, stirring occasionally, until tender-crisp, 3-5 min.
- Add **bok choy** and 2 **tbsp** (¼ cup) **water**. Cook, stirring often, until **veggies** are tender and **water** is absorbed, 2-3 min. Season with **salt** and **pepper**, to taste.
- Remove from heat, transfer **veggies** to a plate. Cover to keep warm.

4



Prep chicken

🔄 Swap | **Chicken Thighs**

- While **carrots** cook, on a separate cutting board, pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season with **salt**, **pepper** and **half the Moo Shu Spice Blend** (use all for 4 ppl).

5



Cook chicken and sauce

- When **veggies** are done, reheat the same pan over medium.
- When hot, add 1 **tbsp** (2 **tbsp**) **oil**, then **chicken**. Sear, tossing occasionally, until golden-brown on all sides, 3-4 min.
- Add **honey mixture**. Cook, stirring often, until **sauce** thickens and **chicken** is cooked through, 3-4 min.**

6



Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions** and **half the crispy shallots**. Divide **rice** between bowls.
- Top with **veggies**, then **chicken** and **any remaining sauce** in the pan.
- Sprinkle **remaining green onions** and **crispy shallots** over top.

Measurements
within steps

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

4 | Prep chicken

🔄 Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, prepare, cook and plate them in the same way the recipe instructs you to prepare and cook the **chicken breasts****

* 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.



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