



# Saucy Cashew Chicken

with Jasmine Rice

Quick

20 Minutes



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Diced Chicken Breast



Chicken Breasts



Vegetable Mix



Cashews



Jasmine Rice



Cornstarch



Moo Shu Spice Blend



Vegetarian Oyster Sauce



Soy Sauce



Honey



Chicken Broth Concentrate

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO VEGETARIAN OYSTER SAUCE  
A savoury sauce that adds oomph to any stir-fry!

## Start here

- Before starting, add 1 cup (2 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.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Measuring spoons, strainer, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Diced Chicken Breast*	310 g	620 g
Chicken Breasts*	2	4
Vegetable Mix	170 g	340 g
Cashews	28 g	56 g
Jasmine Rice	¾ cup	1 ½ cups
Cornstarch	2 tbsp	4 tbsp
Moo Shu Spice Blend	1 tbsp	2 tbsp
Vegetarian Oyster Sauce	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* 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.

## 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



### Make rice

- While **water** boils, using a strainer, rinse **rice** until water runs clear.
- Once **water** is boiling, add **rice** to the pot, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



### Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** to the same pan, then **chicken**. Cook, flipping occasionally, until golden-brown and cooked through, 8-10 min. **\*\* (NOTE:** Cook chicken in 2 batches for 4 ppl, using 1 tbsp oil per batch.)
- Transfer to a plate.

2



### Make sauce

- Meanwhile, add **honey**, **broth concentrate**, **half the Moo Shu Spice Blend**, **half the vegetarian oyster sauce** (all for 4 ppl), **soy sauce** and **2 tbsp** (4 tbsp) **water** to a small bowl. Whisk to combine.
- Set aside.

5



### Finish stir-fry

- Add **½ tbsp** (1 tbsp) **oil** to the same pan, then **vegetable mix**. Cook, stirring often, until **veggies** are tender-crisp, 3-4 min.
- Add **half the cashews**, **chicken** and **sauce** to the pan. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**, to taste.

3



### Prep chicken

- Add **remaining Moo Shu Spice Blend** and **cornstarch** to a zip-top bag. Seal bag and shake to combine. Set aside.
- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- Add **chicken** to the zip top bag. Seal bag and shake to coat **chicken**.
- Set aside.

If you've opted to get **chicken breasts**, cut into 1-inch pieces, then prepare and cook them in the same way the recipe instructs you to prepare and cook the **diced chicken**.

6



### Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between plates, then top with **stir-fry**.
- Sprinkle with **remaining cashews**.

## Dinner Solved!



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