



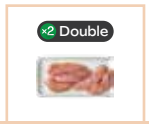
Sticky Hoisin Chicken

with Buttery Steamed Rice

Family Friendly 30 Minutes

↗ 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 Tenders *

680 g | 1360 g



Chicken Tenders *
340 g | 680 g



Hoisin Sauce
4 tbsp | 8 tbsp



Jasmine Rice
¾ cup | 1 ½ cup



Green Onion
1 | 2



Crispy Shallots
28 g | 56 g



Carrot
1 | 2



Soy Sauce
1 tbsp | 2 tbsp



Ginger-Garlic Puree
2 tbsp | 4 tbsp



Cilantro
7 g | 7 g



Sugar Snap Peas
113 g | 227 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 | Unsalted butter*, salt*, pepper*, oil*

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

1



Cook rice

• Before starting, wash and dry all produce.

- Add **1 cup** (2 cups) **water**, **2 tbsp** (4 tbsp) **butter** and $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ tsp) **salt** to a medium pot.
- Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, 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.

2



Prep

- Meanwhile, thinly slice **green onions**.
- Roughly chop **cilantro**.
- Trim **snap peas**.
- Peel, then cut **carrot** in half lengthwise, then into $\frac{1}{4}$ -inch half-moons.

3



Prep and cook chicken

×2 Double | Chicken Tenders

- Pat **chicken** dry with paper towels. Cut into 1-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook, turning occasionally, until golden-brown and cooked through, 5-6 min. ** Transfer to a plate.

4



Finish stir-fry

- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **carrots** and **snap peas**. Cook, stirring often, until tender-crisp, 3-4 min.
- Stir in **chicken**, **ginger-garlic puree**, **hoisin**, **soy sauce** and $\frac{1}{4}$ **cup** ($\frac{1}{2}$ cup) **water**.
- Bring to a boil, then reduce heat to medium.
- Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min. (**NOTE:** If sauce is too thick, add water, 1-2 tbsp at a time, until your desired consistency is reached.)

5



Finish and serve

- Stir **half the green onions** into **rice**.
- Divide **rice** between bowls.
- Spoon **stir-fry** over **rice**.
- Sprinkle **crispy shallots**, **cilantro** and **remaining green onions** over top.

Measurements
within steps

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

3 | Prep and cook 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**. (**NOTE:** Don't overcrowd the pan. Cook in batches as needed, using 1 tbsp oil per batch.)

** Cook chicken 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.



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