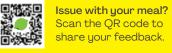


Sweet Chili Chicken

with Cashews and Buttered Seasoned Rice

Spicy

30 Minutes







Chicken Thighs





Sweet Bell Pepper

Shanghai Bok Choy







Basmati Rice

Soy Sauce





Sweet Chili Sauce Thai Seasoning





Cashews

Cornstarch

Garlic, cloves



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!

Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp, (2 tbsp), within steps

Ingredient

Bust out

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

Ingredients

2 Person	4 Person
280 g	560 g
	4
160 g	320 g
113 g	226 g
¾ cup	1 ½ cups
2 tbsp	4 tbsp
4 tbsp	8 tbsp
1 tbsp	2 tbsp
1 tbsp	2 tbsp
28 g	56 g
1	2
1 tbsp	2 tbsp
	280 g 2 160 g 113 g 34 cup 2 tbsp 4 tbsp 1 tbsp 1 tbsp 28 g 1

- * 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.





Cook rice

- Combine rice, Thai Seasoning, 1 1/4 cups (2 ½ cups) water and ¼ tsp (½ tsp) salt in a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- · Remove the pot from heat. Set aside, still covered.



Prep

- 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.
- Add chicken, half the cornstarch and 1/2 tbsp (1 tbsp) soy sauce to a large bowl. Season with **salt** and **pepper**, then toss to coat.

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



Make sauce and toast cashews

- Heat a large non-stick pan over medium heat.
- While the pan heats, combine sweet chili sauce, remaining soy sauce, remaining cornstarch and ½ cup (1 cup) water in a small bowl.
- When hot, add **cashews** to the dry pan. Toast, stirring occasionally, until golden and nutty, 4-5 min. (TIP: Keep your eye on them so they don't burn!)
- Transfer to a plate.



Brown chicken and cook veggies

- Return the same pan to medium-high heat.
- Add 1 tbsp (1 ½ tbsp) oil, then chicken. Cook, stirring occasionally, until goldenbrown, 2-3 min.
- Add peppers. Cook, stirring often, until **peppers** soften slightly, 1-2 min.
- · Add bok choy. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Season with **salt** and **pepper**.



Finish chicken

- Add chili sauce mixture and garlic to the pan with chicken and veggies. Cook, stirring often, until sauce thickens slightly and **chicken** is cooked through, 1-2 min.**
- Roughly chop cashews.



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.

Dinner Solved!