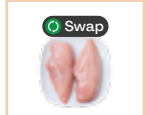




Vietnamese-Style Caramelized Ginger Chicken

with Savoury Veggies and Shallot Rice

35 Minutes



Chicken Breasts
2 | 4

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Swap

or

*2 Double

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Chicken Thighs
280 g | 560 g



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



Shanghai Bok Choy
1 | 2



Carrot
1 | 2



Green Onion
2 | 4



Ginger
30 g | 30 g



Vegetarian Oyster Sauce
4 tbsp | 8 tbsp



Crispy Shallots
28 g | 28 g



Brown Sugar
2 tbsp | 4 tbsp



Cornstarch
1 tbsp | 2 tbsp



Fish 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.

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Pantry items | Unsalted butter, oil, salt, pepper

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

1



Cook rice

- Add **1 cup (2 cups)** warm water and $\frac{1}{2}$ tsp ($\frac{1}{4}$ 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**, 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, cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Peel, then halve **carrot** lengthwise, then cut into $\frac{1}{4}$ -inch half-moons.
- Peel, then mince or grate **ginger**.
- Thinly slice **green onions**, keeping **greens** and **whites** separate.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **carrots**, $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** and **2 tbsp** (4 **tbsp**) **water**. Season with **salt** and **pepper**.
- Cook, stirring often, until **liquid** is mostly absorbed and **carrots** start to soften, 3-4 min.
- Reduce heat to medium. Add **bok choy** and **1 tbsp** (2 **tbsp**) **oyster sauce**. Stir to mix.
- Cook, stirring often, until **veggies** are tender-crisp, 3-4 min. (**TIP:** If the pan dries out too much, add 1-2 **tbsp** water at a time to prevent sticking!)
- Transfer to a plate and cover to keep warm.
- Carefully wipe the pan.

4



Prep chicken

[Swap](#) | [Chicken Breasts](#)

- Pat **chicken** dry with paper towels.
- On a clean cutting board, cut **chicken** into 2-inch pieces.
- Add **chicken** and **cornstarch** to a shallow dish.
- Season with **salt** and **pepper**. Toss to coat.

5



Cook chicken

- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **oil**, then **chicken**. Cook until golden-brown, 2-3 min per side.
- Reduce heat to medium. Add **brown sugar**, **ginger** and **green onion whites**. Cook, stirring often, until fragrant and **sugar** dissolves, 1 min.
- Add **remaining oyster sauce**, **fish sauce**, **1 tbsp** (2 **tbsp**) **butter** and $\frac{3}{4}$ **cup** (1 $\frac{1}{2}$ **cups**) **water**. Cook, stirring occasionally, until **sauce** thickens slightly and **chicken** is cooked through, 3-4 min.**

6



Finish and serve

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

Measurements
within steps

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

4 | Prep chicken breasts

[Swap](#) | [Chicken Breasts](#)

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

* 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.



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