



VIETNAMESE CHICKEN BOWLS

with Sriracha Mayo and Jasmine Rice



HELLO CILANTRO

One of the world's most popular herbs, cilantro belongs to the carrot family, with roots dating back to ancient times.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 600**



Chicken Cutlets



Jasmine Rice



Garlic



Shredded Carrots



Thai Chili



Lime



Mayonnaise
(Contains: Eggs)



Cilantro



Soy Sauce
(Contains: Soy)



Persian Cucumber



Sriracha

START STRONG

Go easy on the Thai chili pepper—despite its small size, it packs quite a spicy punch. We recommend skipping it for anyone who isn't a fan of spicy heat.

BUST OUT

- Zester
- Medium pan
- Medium bowl
- Paper towel
- Small pot
- Small bowl
- Vegetable oil (2 tsp | 3 tsp)
- Sugar (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Persian Cucumber 1 | 2
- Cilantro ¼ oz | ½ oz
- Lime 1 | 2
- Thai Chili 1 | 2
- Shredded Carrots 4 oz | 8 oz
- Jasmine Rice ½ Cup | 1 Cup
- Chicken Cutlets 10 oz | 20 oz
- Soy Sauce 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Mayonnaise 2 TBSP | 4 TBSP

WINE CLUB

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1 PREP

Wash and dry all produce. Mince or grate **garlic**. Halve **cucumber** lengthwise, then cut crosswise into thin half-moons. Roughly chop **cilantro**. Zest 1 tsp zest from **lime**, then halve. Thinly slice **chili**, removing ribs and seeds first for less heat.



4 MAKE SAUCE

Heat a drizzle of **oil** in same pan over medium heat. Add **garlic** and cook until fragrant, 30 seconds. Reduce heat to low and stir in **soy sauce**, half the **sriracha**, **1 TBSP sugar**, and **juice** from remaining lime half. Let simmer, stirring, until thick and syrupy, 30 seconds to 1 minute. Turn off heat.



2 TOSS SALAD AND COOK RICE

In a medium bowl, toss together **cucumber**, **carrots**, half the **lime zest**, half the **cilantro**, and **juice** from one lime half. Season with plenty of **salt** and **pepper**. Set aside. Place $\frac{3}{4}$ **cup water**, **rice**, and big pinch of salt in a small pot. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



5 MAKE SRIRACHA MAYO

In a small bowl, combine **mayonnaise**, remaining **sriracha**, and enough **water** to reach a drizzling consistency (start with 1 tsp). Season with **salt** and **pepper**.



3 COOK CHICKEN

Meanwhile, heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **chicken** dry with a paper towel and season with **salt** and **pepper**. Add to pan and cook until browned and no longer pink throughout, 2-4 minutes per side. Remove from pan and transfer to a plate to rest.



6 PLATE AND SERVE

Fluff **rice** with a fork, then stir in remaining **lime zest** and **1 TBSP butter**. Season with **salt** and **pepper**. Thinly slice **chicken**. Divide rice between bowls. Top with chicken and **salad**. Spoon **sauce** from pan over chicken. Drizzle everything with **sriracha mayo**. Garnish with remaining **cilantro** and **chili** to taste.

VOILÁ!

Chicken and rice take your taste buds to paradise.

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