



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: 30 MIN** | **CALORIES: 600**



Chicken Cutlets



Jasmine Rice



Garlic



Shredded Carrots



Thai Chilis



Limes



Mayonnaise
(Contains: Eggs)



Cilantro



Soy Sauce
(Contains: Soy)



Persian Cucumbers



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
- Large pan
- Medium bowl
- Paper towel
- Medium pot
- Small bowl
- Vegetable oil (1 TBSP)
- Sugar (1½ TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|---------------------|----------|
| • Garlic | 4 Cloves |
| • Persian Cucumbers | 2 |
| • Cilantro | ½ oz |
| • Limes | 2 |
| • Thai Chilis | 2 |
| • Shredded Carrots | 8 oz |
| • Jasmine Rice | 1 Cup |
| • Chicken Cutlets | 20 oz |
| • Soy Sauce | 4 TBSP |
| • Sriracha | 2 tsp |
| • Mayonnaise | 4 TBSP |

WINE CLUB

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1 PREP

Wash and dry all produce. Mince or grate **garlic**. Halve **cucumbers** lengthwise, then cut crosswise into thin half-moons. Roughly chop **cilantro**. Zest 2 tsp zest from **limes**, then halve each. Thinly slice **chilis**, 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**, **1½ TBSP sugar**, and **juice** from remaining lime halves. Let simmer, stirring, until thick and syrupy, 30 seconds to 1 minute. Remove pan from heat.



2 TOSS SALAD AND COOK RICE

In a medium bowl, combine **cucumbers**, **carrots**, half the **lime zest**, half the **cilantro**, **juice** from two lime halves, **salt**, and **pepper**. Place **rice**, **1¾ cups water**, and pinch of salt in a medium pot. Bring to a boil, then cover and reduce heat to a gentle simmer. Cook until tender, 15-20 minutes.



5 MAKE SRIRACHA MAYO

In a small bowl, combine **mayonnaise**, remaining **sriracha**, and enough **water** to reach a drizzling consistency (start with 2 tsp). Season with **salt** and **pepper**.



3 COOK CHICKEN

Heat a large drizzle of **oil** in a large 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 **2 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.

FRESH TALK

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