



SWEET-AS-HONEY CHICKEN

with Snow Peas over Jasmine Rice



HELLO

HONEY GINGER GLAZE

A bright, fresh twist on a takeout favorite

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 530



Jasmine Rice



Lime



Garlic



Soy Sauce
(Contains: Soy)



Honey



Snow Peas



Ginger



White Wine
Vinegar



Chicken Stock
Concentrate



Chicken Breasts

START STRONG

To trim snow peas in a snap, simply snap off any tough bits at the stem ends with your fingers.

BUST OUT

- Small pot
- Peeler
- Large pan
- Medium pan
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Snow Peas 4 oz | 8 oz
- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 4 Cloves
- Jasmine Rice ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- White Wine Vinegar 1½ TBSP | 3 TBSP
- Soy Sauce 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Honey 4 tsp | 8 tsp
- Lime 1 | 1

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1 PREP AND COOK RICE

Wash and dry all produce. Bring **1 cup water** and a pinch of **salt** to a boil in a small pot. Trim half the **snow peas** (we sent more than needed). Peel, then mince **ginger** until you have 1 TBSP. Mince **garlic**. Add **rice** to pot once water boils, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



4 MAKE GLAZE

Stir **soy sauce**, **2 TBSP water**, **stock concentrate**, and **honey** into same pan. Let simmer until mixture thickens to a glaze-like consistency, 2-3 minutes. Remove from heat, then return **chicken** to pan and toss to coat. Set aside until rest of meal is ready.



2 COOK CHICKEN

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Season **chicken** all over with **salt** and **pepper**. Add to pan and cook until browned and no longer pink in center, 4-7 minutes per side. Remove from pan and set aside.



5 COOK SNOW PEAS

Cut **lime** into wedges. Heat a drizzle of **oil** in a medium pan over medium heat. Add **snow peas** and cook, tossing, until tender but still a little crisp, 3-4 minutes. Season with **salt**, **pepper**, and a squeeze of **lime**.



3 COOK AROMATICS

Heat a drizzle of **oil** in same pan over medium-low heat. Add **ginger** and **garlic**. Cook, tossing, until soft and fragrant, about 1 minute. Pour in **1½ TBSP white wine vinegar** (we sent more) and let reduce until almost dry and evaporated.



6 PLATE AND SERVE

Divide **rice** between plates. Top with **snow peas** and **chicken**. Serve with **lime wedges** on the side for squeezing over.

BULL'S-EYE!

This meal hits the mark between sweet and savory.