



# Quick Hoisin-Peanut Ginger Chicken Rice Bowl

with Cucumber Salad & Crushed Peanuts

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Jasmine Rice



Cucumber



Carrot



Chicken Breast



Hoisin Sauce



Peanut Butter



Ginger Lemongrass Paste



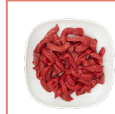
Mixed Salad Leaves



Soy Sauce Mix



Crushed Peanuts



Beef Strips

Prep in: 20-30 mins  
Ready in: 25-35 mins

Eat Me Early

Umami hoisin and peanut sauce douses chicken to perfection and takes it to the next level! Served on a bed of jasmine rice and with a sprinkling of spring onion, you can thank us later!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan with a lid· Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>water* (for the rice)</b>	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
cucumber	1	2
carrot	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
hoisin sauce	1 packet	2 packets
peanut butter	1 packet	2 packets
<b>water* (for the sauce)</b>	½ cup	1 cup
ginger lemongrass paste	1 packet	2 packets
mixed salad leaves	1 small bag	1 medium bag
soy sauce mix	1 packet	2 packets
<b>butter*</b>	20g	40g
crushed peanuts	1 medium packet	1 large packet 2 small packets
beef strips**	1 small packet	OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3506kJ (838Cal)	723kJ (173Cal)
Protein (g)	48.8g	10.1g
Fat, total (g)	30.3g	6.2g
- saturated (g)	9.3g	1.9g
Carbohydrate (g)	90.6g	18.7g
- sugars (g)	23.9g	4.9g
Sodium (mg)	1393mg	287mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3536kJ (845Cal)	795kJ (190Cal)
Protein (g)	44.2g	9.9g
Fat, total (g)	33.1g	7.4g
- saturated (g)	11.1g	2.5g
Carbohydrate (g)	90.6g	20.4g
- sugars (g)	23.9g	5.4g
Sodium (mg)	1379mg	310mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Cook the rice

- In a medium saucepan, add the **water (for the rice)** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove pan from heat and keep covered until the **rice** is tender and the water is absorbed, **12 minutes**.



## Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Reduce heat to medium and add **ginger lemongrass paste** and cook, tossing, until fragrant, **1 minute**.
- Stir in the **hoisin peanut mixture**, until combined.

**TIP:** Add a splash of water if the sauce looks too thick.

**Custom Recipe:** If you've swapped to beef strips, heat pan as above. When oil is hot, cook beef strips, tossing, in batches, until browned and cooked through, 1-2 minutes. Reduce heat to medium and return all beef to pan, add ginger lemongrass paste and cook, tossing until fragrant, 1 minute. Continue as above.



## Get prepped

- Meanwhile, thinly slice **cucumber** into half-moons.
- Grate **carrot**.
- Cut **chicken breast** into 2cm chunks.
- In a small bowl, combine **hoisin sauce**, **peanut butter** and the **water (for the sauce)**.



## Serve up

- In a medium bowl, combine carrot, cucumber, **mixed salad leaves** and **soy sauce mix**. Season to taste.
- Add the **butter** to the saucepan with the rice, stirring to coat.
- Divide rice and salad between plates.
- Top with hoisin-peanut chicken and sauce. Sprinkle over **crushed peanuts** to serve. Enjoy!

**Custom Recipe:** Top rice with hoisin-peanut beef to serve.

## Rate your recipe

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