



Hoisin Chicken & Rice

with Cucumber Salad & Crushed Peanuts

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Basmati Rice



Cucumber



Carrot



Chicken Breast



Hoisin Sauce



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 sauce douses chicken to perfection and takes it to the next level! Served on a bed of basmati and with a sprinkling of crushed peanuts, 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, Vinegar (Rice Wine or White Wine Vinegar), Brown Sugar, 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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati 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
vinegar* (rice wine or white wine)	½ tbs	1 tbs
brown sugar*	½ tbs	1 tbs
water*	¼ cup	½ cup
ginger	1 packet	2 packets
lemongrass paste	1 packet	2 packets
mixed salad leaves	1 small bag	1 medium bag
soy sauce mix	1 sachet	2 sachets
butter*	20g	40g
crushed peanuts	1 medium packet	1 large packet 2 small packets OR 1 large packet
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)	3514kJ (840Cal)	790kJ (189Cal)
Protein (g)	44.8g	10.1g
Fat, total (g)	32.3g	7.3g
- saturated (g)	10.7g	2.4g
Carbohydrate (g)	90.6g	20.4g
- sugars (g)	23.9g	5.4g
Sodium (mg)	1375mg	309mg

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 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



1



Cook the rice

- Boil the kettle. Half-fill a medium saucepan with the boiling water.
- Add **basmati rice** and a pinch of **salt** and cook, uncovered, over high heat until tender, **12 minutes**.
- Drain and return to saucepan.

3



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 (when no longer pink inside), **5-6 minutes**.
- Reduce heat to medium, add **ginger lemongrass paste** and cook, tossing, until fragrant, **1 minute**.
- Stir in the **hoisin 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.

2



Get prepped

- Meanwhile, thinly slice **cucumber** into half-moons.
- Grate **carrot**.
- Cut **chicken breast** into 2cm chunks.
- In a small bowl, combine **hoisin sauce**, the **vinegar**, **brown sugar** and **water**.

4



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 chicken sauce.
- Sprinkle over **crushed peanuts** to serve. Enjoy!

Custom Recipe: Top rice with hoisin beef to serve.

Rate your recipe

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