



# Creamy Hoisin-Peanut Chicken & Rice

with Cucumber Salad & Spring Onion

Grab your Meal Kit with this symbol



Basmati Rice



Cucumber



Spring Onion



Carrot



Chicken Breast



Hoisin Sauce



Peanut Butter



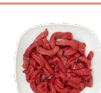
Ginger Lemongrass Paste



Mixed Salad Leaves



Soy Sauce Mix



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 basmati 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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
basmati rice	1 medium packet	1 large packet
cucumber	1	2
spring onion	1 stem	2 stems
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*</b>	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 packet	2 packets
<b>butter*</b>	20g	40g
beef strips**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3338kJ (798Cal)	645kJ (154Cal)
Protein (g)	45.3g	8.8g
Fat, total (g)	26.7g	5.2g
- saturated (g)	8.8g	1.7g
Carbohydrate (g)	92.4g	17.9g
- sugars (g)	25.9g	5g
Sodium (mg)	1418mg	274mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3337kJ (798Cal)	699kJ (167Cal)
Protein (g)	42.3g	8.9g
Fat, total (g)	28.1g	5.9g
- saturated (g)	10.1g	2.1g
Carbohydrate (g)	92.4g	19.4g
- sugars (g)	25.9g	5.4g
Sodium (mg)	1395mg	292mg

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



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



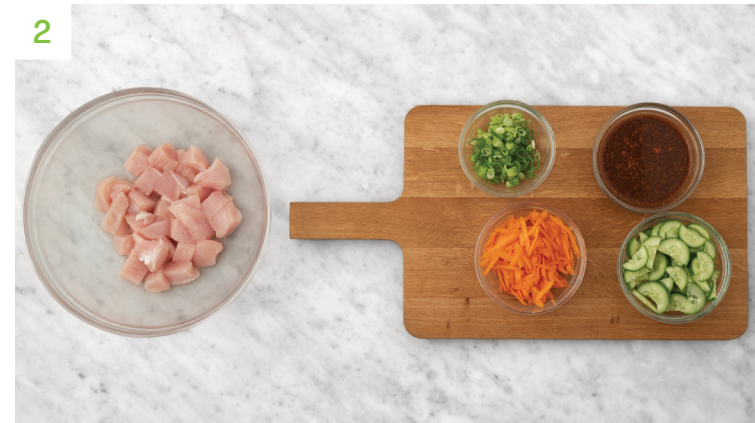
## Cook the chicken

- 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, **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.

2



## Get prepped

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

4



## Serve up

- In a medium bowl, combine carrot, cucumber, **mixed salad leaves** and **soy sauce mix**. Season to taste.
- To the pan with rice, add the **butter**, stirring to coat.
- Divide rice and salad between bowls. Top with creamy hoisin-peanut chicken. Spoon over any remaining sauce from pan over chicken. Sprinkle over spring onion to serve. Enjoy!

**Custom Recipe:** Top rice with creamy hoisin-peanut beef. Spoon over any remaining sauce from pan over beef.

## Rate your recipe

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