



# Sweet and Sticky Chicken on Rice with Bell Pepper and Onion

Classic 25-30 Minutes • 1 of your 5 a day

7



Basmati Rice



Red Onion



Bell Pepper



Garlic Clove



Cornflour



Diced Chicken Breast



Ketjap Manis



Rice Vinegar



King Prawns

### Pantry Items

Oil, Salt, Pepper, Tomato Ketchup, Sugar

### CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, lid, garlic press, bowl and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Basmati Rice	150g	225g	300g
Red Onion**	1	1	2
Bell Pepper***	1	2	2
Garlic Clove**	2	3	4
Cornflour	10g	15g	20g
Diced Chicken Breast**	260g	390g	520g
Ketjap Manis <b>(1)</b>	50g	75g	100g
Rice Vinegar	30ml	45ml	60ml
King Prawns** <b>5)</b>	150g	225g	300g

Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	75ml	100ml	150ml

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	407g	100g	482g	100g
Energy (kJ/kcal)	2466/589	605/145	2685/642	557/133
Fat (g)	3.3	0.8	4.1	0.8
Sat. Fat (g)	0.9	0.2	1.1	0.2
Carbohydrate (g)	98.3	24.1	98.3	20.4
Sugars (g)	28.0	6.9	28.0	5.8
Protein (g)	40.3	9.9	52.0	10.8
Salt (g)	2.44	0.60	3.34	0.69

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

### 11) Soya 5) Crustaceans

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Rice

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



## Fry the Chicken

Pop your (now empty) frying pan back on medium-high heat with a drizzle of **oil**. Once hot, add the **cornfloured chicken** and fry until golden brown, 6-8 mins total. Turn every 2-3 mins.

Once the **chicken** has browned, lower the heat to medium and add the **cooked veg** back to the pan.



## Get Prepped

Meanwhile, halve, peel and thinly slice the **red onion**. Halve the **bell pepper** and discard the core and seeds. Slice into thin strips, then chop into thirds.

Peel and grate the **garlic** (or use a garlic press).

Put the **cornflour** into a large bowl and season with **salt** and **pepper**. Add the **diced chicken** and toss to coat completely in the **cornflour**.

**IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



## Sticky Sauce Time

Stir the **ketjap manis**, **rice vinegar**, **ketchup**, **sugar** and **water for the sauce** (see pantry for all three amounts) into the pan. Simmer until the **sauce** has reduced slightly and the **chicken** is cooked, 4-5 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

Taste and season with **salt** and **pepper** if needed. Remove from the heat. **TIP:** The sauce should be sticky, but add a splash more water if you'd like.

## CUSTOM RECIPE

If you've chosen to add **prawns**, drain them, then add to the pan with the **ketjap manis** and other ingredients. Stir-fry for 5-6 mins. **IMPORTANT:** Wash your hands and equipment after handling raw prawns. They're cooked when pink on the outside and opaque in the middle.



## Stir-Fry the Veg

Heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, add the **sliced pepper** and **onion** and season with **salt** and **pepper**. Stir-fry until softened, 4-5 mins.

Add the **garlic** and cook for 30 secs. Transfer to a medium bowl and set aside for now.



## Finish and Serve

Fluff up the **rice** with a fork and spoon into your bowls.

Serve with the **sticky chicken and veg** on top.

## Enjoy!