

INGREDIENTS

2 PERSON | 4 PERSON

2 Cloves | 4 Cloves

Garlic

1 2

1 | 1 Jalapeño

1 TBSP | 2 TBSP Fajita Spice Blend

10 oz | 20 oz

Chicken Cutlets



Scallions



1 | 2 Lime







Chicken Stock Concentrate



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1/2 Cup | 1 Cup

Jasmine Rice

1½ TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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12 oz | 24 oz S Cauliflower Rice



SPICY PERUVIAN CHICKEN

with Loaded Rice, Pickled Jalapeño & Creamy Salsa Verde



PREP: 10 MIN COOK: 30 MIN CALORIES: 610



HELLO

FAJITA SPICE BLEND

Paprika and chili powder add pizzazz to this Peruvian-style dish.

QUICK PICKLE-UPPER

Heating the lime-y pickling liquid helps the sugar and salt dissolve, and also speeds up the jalapeño pickling process.

BUST OUT

- 2 Small bowls
- Paper towels
- Zester
- Large pan
- · Small pot
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

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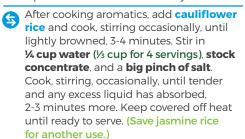
1 PREP

- · Wash and dry produce.
- Peel and mince or grate garlic; place a pinch of garlic in a small bowl and reserve for step 5.
- Trim and thinly slice scallions, separating whites from greens. Thinly slice jalapeño into rounds, removing ribs and seeds for less heat. Zest and quarter lime. Dice tomato into ½-inch pieces.



2 COOK RICE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium heat; add scallion whites, remaining garlic, and 1 tsp Fajita Spice Blend (2 tsp for 4) to pot. Cook, stirring, until softened and fragrant, 2-3 minutes.
- Add rice, stock concentrate, ¾ cup water (1½ cups for 4), and a pinch of salt. Bring to a boil; cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- · Keep covered off heat until ready to serve.





 In a second small microwave-safe bowl, combine jalapeño, juice from half the lime, ¼ tsp sugar (½ tsp for 4 servings), and a pinch of salt. Microwave for 30 seconds. Set aside to pickle, stirring occasionally.



4 COOK CHICKEN

- Pat chicken* dry with paper towels. Season all over with remaining Fajita Spice Blend, salt, and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- · Transfer to a cutting board to rest.



5 MAKE CREAMY SALSA VERDE

- While chicken cooks, remove jalapeño from pickling liquid (reserve liquid). Reserve a few rounds for garnishing; mince remaining.
- To bowl with reserved garlic, add mayonnaise, sour cream, a squeeze of lime juice, a big pinch of lime zest, and a pinch of minced jalapeño to taste. (TIP: If you like zesty heat, add a small splash of jalapeño pickling liquid in place of, or in addition to, lime juice.) Add water 1 tsp at a time until mixture reaches a drizzling consistency.
 Season with salt and pepper.



6 FINISH & SERVE

- Fluff rice with a fork. Stir in tomato, half the scallion greens, remaining lime zest, a squeeze of lime juice, and as much remaining minced jalapeño as you like. Season with salt and pepper.
- Thinly slice chicken crosswise.
- Divide rice between bowls and top with chicken. Squeeze juice from remaining lime over chicken. Drizzle everything with creamy salsa verde; garnish with remaining scallion greens and as many reserved jalapeño rounds as you like. Serve.