



# TEX-MEX CHICKEN ENCHILADA BOWLS

with Chicken Thighs, Zesty Rice, Pico de Gallo & Spiced Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



1 | 2  
Onion



1 | 1  
Lime



1 | 2  
Long Green  
Pepper



½ Cup | 1 Cup  
Jasmine Rice



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



10 oz | 20 oz  
Diced Chicken  
Thighs



1 | 2  
Tex-Mex  
Paste



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
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

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



1½ Cups | 2½ Cups  
Brown Rice

Calories: 770



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650



HELLO

## PICO DE GALLO

A refreshing tomato topper for hearty, saucy rice bowls

## SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

## BUST OUT

- Zester
- 2 Small bowls
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry produce.
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.



### 4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **sliced onion** and cook, stirring occasionally, until veggies are browned and tender, 5-7 minutes.
- Add **half the remaining Southwest Spice Blend** (you'll use the rest in the next step), **2 TBSP water** (4 TBSP for 4 servings), **salt**, and **pepper**. Cook, stirring occasionally, until water has mostly evaporated and veggies are coated, 1-2 minutes.

- Turn off heat. Transfer to a plate; cover to keep warm. Wipe out pan.



### 2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.
- Swap in **brown rice** for jasmine rice; use **1¾ cups water** (3½ cups for 4) and a **big pinch of salt**. Cook for 20-25 minutes. (Save jasmine rice for another use.)



### 5 COOK CHICKEN

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **chicken\*** and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **Tex-Mex paste** and **remaining Southwest Spice Blend** until combined. Add **¼ cup water** (½ cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



### 3 MAKE PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, and **juice from half the lime**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** and **¼ tsp Southwest Spice Blend** (½ tsp for 4 servings; you'll use more in the next step). 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 **lime zest** and season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken mixture**, **veggies**, **Monterey Jack**, **pico de gallo**, and **crema**. Serve with **remaining lime wedges** on the side.

\*Chicken is fully cooked when internal temperature reaches 165°.