



SAUCY CHICKEN BURRITO BOWLS

with Chicken Thighs, Charred Green Pepper, Smoky Crema & Cilantro Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Tomato



1 | 2
Red Onion



1 | 2
Lime



1 | 2
Long Green
Pepper



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Diced Chicken
Thighs



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk



1 | 2
Tex-Mex Paste



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.



1¼ Cups | 2½ Cups
Brown Rice

Calories: 700

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 580



HELLO

CHARRED GREEN PEPPER

Milder than a jalapeño, this earthy green chile pepper develops smoky depth of flavor once sautéed.

LIFE HACK

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

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

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1 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 **pinch of salt**. Cook for 20-25 minutes. **(Save jasmine rice for another use.)**



2 PREP

- While rice cooks, **wash and dry produce**.
- Finely dice **tomato**. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince one wedge until you have 1 TBSP. **(For 4 servings, mince a few wedges until you have 2 TBSP.)** Zest and quarter **lime**. Core, deseed, and dice **green pepper** into ½-inch pieces. Mince **cilantro**.



3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and **juice from half the lime**; season with **salt**.
- Add **smoky red pepper crema** to a separate small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



4 COOK VEGGIES

- Heat a **large drizzle of oil** in a medium pan over medium-high heat. **(For 4 servings, use a large pan.)** Add **green pepper** and **onion wedges**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes.
- Transfer **veggies** to a plate.



5 COOK CHICKEN

- Add another **drizzle of oil** to same pan over medium-high heat. Add **chicken*** and a **big pinch of salt**. Cook, stirring occasionally, until browned, 4-6 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)** until combined. Bring to a simmer and cook until mixture is saucy and chicken is cooked through, 1-2 minutes more. Turn off heat.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**, **lime zest**, and **half the cilantro**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **veggies**, **saucy chicken**, **salsa**, **crema**, remaining cilantro, and any **remaining sauce** from pan. Serve with **remaining lime wedges** on the side.

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