

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



1 tsp | 2 tsp Chili Powder





1 TBSP | 2 TBSP Southwest Spice Blend



Chicken Stock Concentrate





3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp



Hot Sauce



2 TBSP | 4 TBSP

Mayonnaise Contains: Eggs

¼ Cup | ½ Cup

Monterey Jack

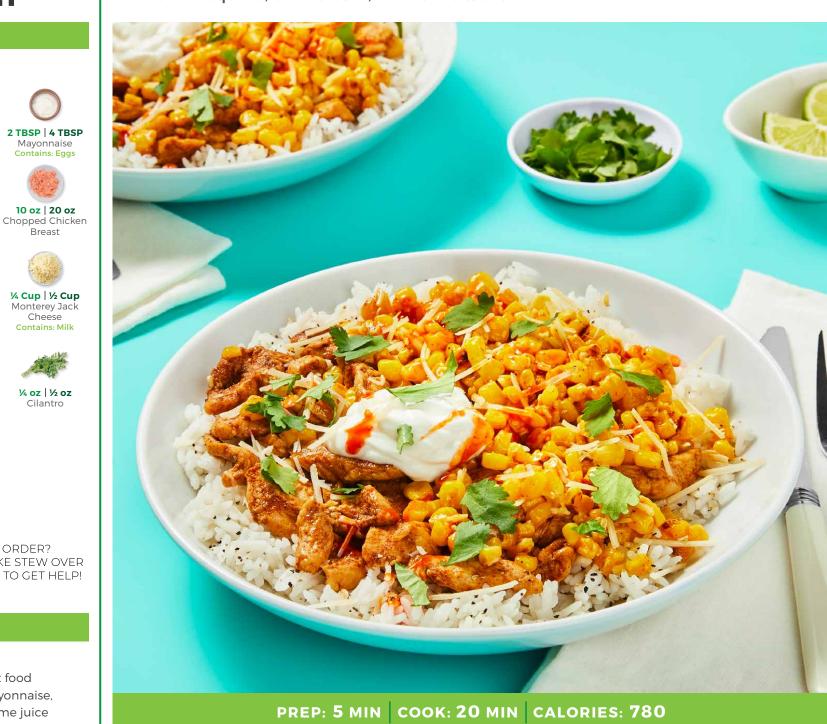
Cheese Contains: Milk

¼ oz | ½ oz

Cilantro

TAQUERIA CHICKEN BOWLS

with Corn Esquites, Sour Cream, Hot Sauce & Cilantro





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

HELLO

ESQUITES

A popular Mexican street food combining corn kernels, mayonnaise, chili powder, cheese, and lime juice



A-MAIZE-ING

Charring your corn gives it a delicious, smoky-sweet depth of flavor. Just be careful as the kernels cook in step 3-it's natural for them to pop a bit. Cover the pan if this happens, and be sure to drain and dry the corn thoroughly before cooking.



- Small pot
- Paper towels
- Large bowl
- Large pan
- Strainer
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 COOK RICE

• In a small pot, combine rice, 34 cup water (1½ cups water 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.



2 MAKE CHILI MAYO

- · While rice cooks, wash and dry produce.
- · Quarter lime.
- In a large bowl, combine mayonnaise, half the chili powder (you'll use the rest later), and juice from half the lime. Season with salt and pepper.



- Drain corn, then pat very dry with paper towels.
- Heat a drizzle of oil in a large pan over high heat. (TIP: If using a nonstick pan, heat without oil.) Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. TIP: If corn begins to pop, cover pan.
- Turn off heat. Transfer corn to bowl with chili mayo; stir to combine. Cover to keep warm. Wipe out pan.



4 COOK CHICKEN

- Pat chicken* dry with paper towels.
- Heat a drizzle of oil in same pan over medium-high heat. Add chicken, **Southwest Spice Blend, remaining** chili powder, and a big pinch of salt. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in stock concentrate and ¼ cup water (1/3 cup water for 4 servings). Bring to a simmer and cook until saucy, 2-3 minutes. Season with salt and pepper. Remove pan from heat.



5 MAKE ESQUITES

• While chicken cooks, stir half the Monterey Jack (save the rest for serving) into bowl with corn mixture. Taste and season with salt, pepper, and a **squeeze of lime juice** if desired.



6 FINISH & SERVE

- Fluff rice with a fork and season with salt and pepper.
- Divide rice between bowls and top with chicken, esquites, and remaining Monterey Jack. Dollop with sour cream and drizzle with hot sauce to taste. Pick cilantro leaves from stems: tear leaves into pieces and sprinkle over dish. Serve with any remaining lime wedges on the side.