



# STREET CART-STYLE CHICKEN BOWLS

with Chicken Thighs, Yellow Rice, White Sauce & Pita Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 1 tsp  
Turmeric



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Chicken Stock Concentrate



2 | 4  
Scallions



1 | 1  
Lemon



1 | 2  
Tomato



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Diced Chicken Thighs



1 TBSP | 2 TBSP  
Shawarma Spice Blend



2 | 4  
Pitas  
Contains: Sesame, Wheat



1 tsp | 2 tsp  
Hot Sauce



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.



10 oz | 20 oz  
Chopped Chicken Breast Calories: 940

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 940



HELLO

## CHICKEN THIGHS

We think this is the juiciest, heartiest, most flavorful part of the bird!

### AS YOU LIKE IT

When you add hot sauce in Step 6, start with a little and try it. Add more if you like a kick, or not—you're in charge!

### BUST OUT

- Small pot
- Paper towels
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)

Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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



### 1 MAKE RICE

- In a small pot, melt **1 TBSP butter** over medium heat. Stir in **¼ tsp turmeric (½ tsp for 4 servings)**; cook stirring frequently, until fragrant, 30-60 seconds.
- Stir in **rice**, **¾ cup water (1½ cups for 4)**, **stock concentrate**, a **big pinch of salt**, and **pepper**. Cover and bring to a boil, then reduce to a simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 4 COOK CHICKEN

- Pat **diced chicken thighs\*** dry with paper towels; season with **Shawarma Spice Blend**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **scallion whites**; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.

- Swap in **chopped chicken breast\*** for diced chicken thighs; cook until cooked through, 4-6 minutes.



### 2 PREP

- Meanwhile, bring **2 TBSP butter (4 TBSP for 4 servings)** to room temperature. **Wash and dry produce**.
- Quarter **lemon**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces.



### 5 TOAST & BUTTER PITAS

- Toast **pitas** until softened and warmed through.
- Spread with **softened butter**, then cut each pita into quarters.



### 3 MIX SAUCE

- In a small bowl, combine **sour cream**, **mayonnaise**, **garlic powder**, and a **squeeze of lemon**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Once **rice** is done, fluff with a fork; stir in **half the scallion greens**. Season with **salt** and **pepper** to taste.
- Divide **rice** between bowls. Top with **chicken** and **tomato** in separate sections; season tomato with a **pinch of salt**. Drizzle everything with as much **white sauce** and **hot sauce** as you like; garnish with **remaining scallion greens**. Serve with **pita** and **remaining lemon wedges** on the side. **TIP: We like to scoop up some of the rice, chicken, tomato, and sauces with a pita wedge and eat it all in one bite!**