



SMOKED PAPRIKA CHICKEN & CHICKPEAS

with Red Onion, Lemon & Fluffy Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Red Onion



1 | 2

Chickpeas



1 | 2

Lemon



1 tsp | 2 tsp

Smoked Paprika



1 tsp | 1 tsp

Dried Oregano



1 | 2

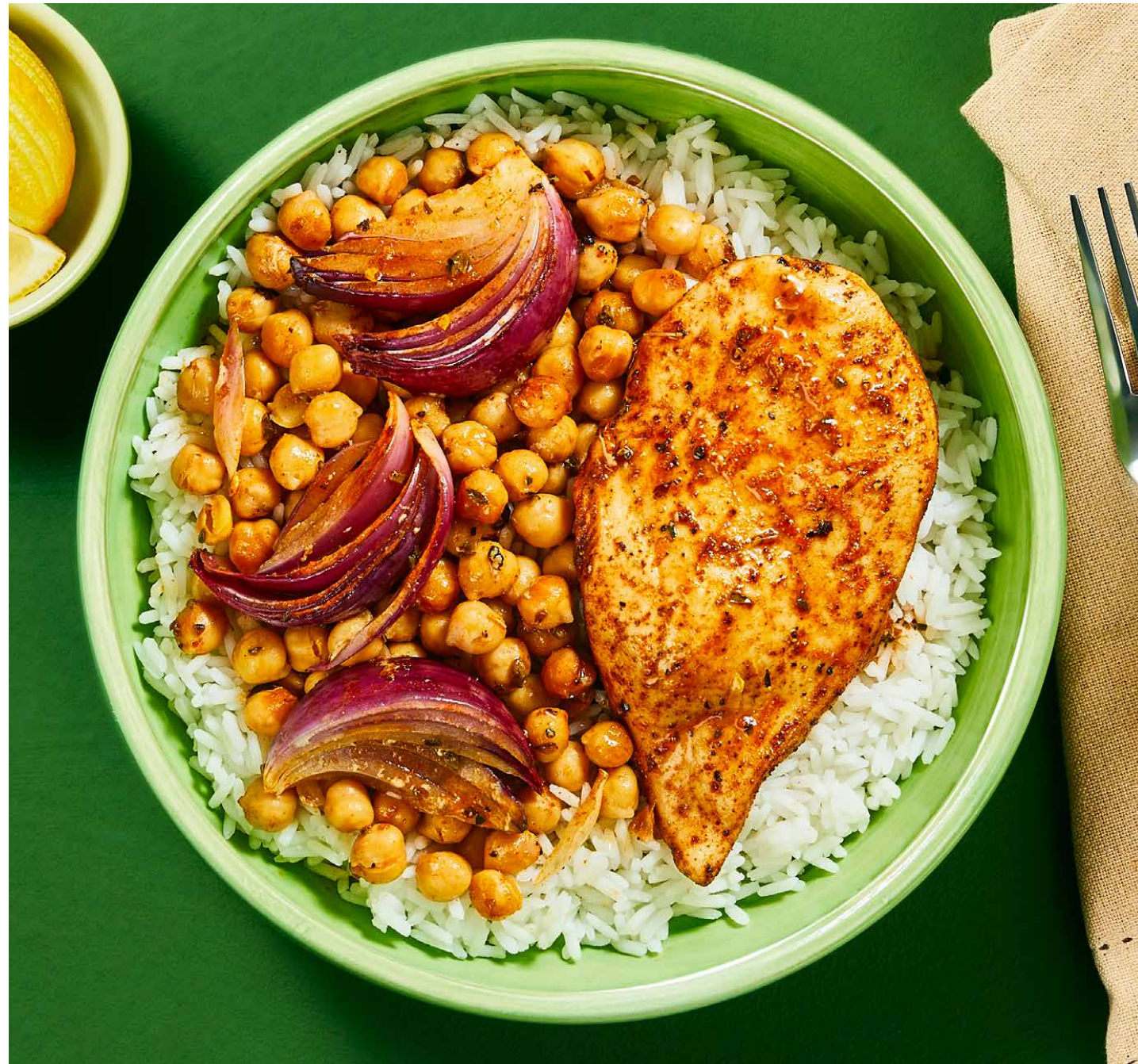
Chicken Stock Concentrate



10 oz | 20 oz
Chicken Cutlets



¾ Cup | 1½ Cups
White Rice



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



HELLO

SMOKED PAPRIKA

This smoky spice features a warm, rich,
and fruity flavor.

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 730



BEST OF THE ZEST

We like using a microplane for zesting because it's the best tool for the job; but if you don't have one, use a peeler to remove the surface layer, then mince it.

BUST OUT

- Strainer
 - Paper towels
 - Zester
 - Large bowl
 - Baking dish
 - Small pot
 - Small bowl
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and cut **onion** into ½-inch-thick wedges. Drain and rinse **chickpeas**. Zest and quarter **lemon**.



2 SEASON CHICKPEA MIXTURE

- Place **onion wedges** and **chickpeas** in an 8-by-8-inch baking dish (9-by-13-inch baking dish for 4 servings). Add a **drizzle of oil**, **half the lemon zest**, and **juice from one lemon wedge** (large drizzle of oil and two wedges for 4). Season with **half the paprika** (you'll use the rest in the next step), **half the oregano** (all for 4), a **large pinch of salt**, and **pepper**; toss to combine.
- In a small bowl, combine **stock concentrate** and **¼ cup water** (½ cup for 4); pour evenly over **onion and chickpea mixture**.



3 SEASON CHICKEN

- Pat **chicken*** dry with paper towels and place in a large bowl. Add **remaining lemon zest** and **juice from one lemon wedge** (two wedges for 4 servings).
- Season all over with **remaining paprika**, **salt**, and **pepper**. Turn to coat.



4 ROAST CHICKEN & CHICKPEAS

- Arrange **seasoned chicken** on top of **onion and chickpea mixture** in baking dish.
- Roast on top rack until chicken is golden and cooked through and onion is tender, 20-25 minutes.



5 MAKE RICE

- Meanwhile, in a small pot, combine **rice**, **1¼ cups water** (2¼ 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.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between shallow bowls. Top with **chicken** and **chickpeas and onion** in separate sections. Drizzle with as much **pan sauce** from baking dish as you like. Serve with a **squeeze of lemon juice**.

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