



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

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



10 oz | 20 oz
Ground Turkey
Calories: 980



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 930



HELLO FRESH

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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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.



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.



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**.



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*** or **turkey*** for diced chicken thighs; cook, stirring frequently, until cooked through, 4-6 minutes.



5 TOAST & BUTTER PITAS

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



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!**

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

*Ground Turkey is fully cooked when internal temperature reaches 165°.