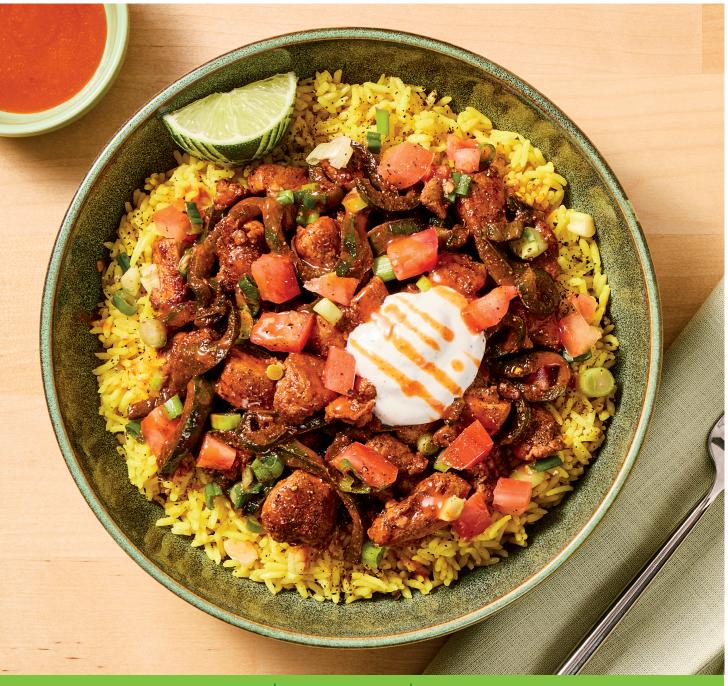


MEXICAN CHICKEN & RICE BOWLS

with Chicken Thighs, Salsa Fresca & Lime Sour Cream



PREP: 5 MIN COOK: 20 MIN CALORIES: 680



HELLO

TURMERIC

This warming spice adds a subtle earthy flavor and golden hue to rice.

NICE RICE

Fluffing rice right before serving is an essential step! A fork helps each grain keep its texture, yielding lighter results.

BUST OUT

• Paper towels

- Small pot
- Zester
- Zester
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.) For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Chicken is fully cooked when internal temperature reaches 165°. Shrimp are fully cooked when internal temperature reaches 145°.



1 COOK RICE

- In a small pot, combine stock concentrate, half the Southwest Spice Blend, ¼ tsp turmeric (½ tsp for 4 servings), and ¾ cup water (1½ cups for 4). (Be sure to measure the turmeric–we sent more!)
- Bring to a boil, then stir in **rice** and a **pinch of salt**. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



2 PREP

- While rice cooks, wash and dry produce.
- Halve, core, and thinly slice green pepper into strips. Dice tomato. Trim and thinly slice scallions. Zest and quarter lime.



3 COOK GREEN PEPPER

 Heat a large drizzle of oil in a large pan over medium-high heat. Add green pepper; cook, stirring, until slightly softened, 2-3 minutes.



4 COOK CHICKEN

- Meanwhile, pat chicken* dry with paper towels; season with remaining Southwest Spice Blend.
- Once **green pepper** is slightly softened, add chicken and a **large drizzle of oil** to pan. Cook, stirring occasionally, until chicken is cooked through and green pepper is caramelized, 4-6 minutes.
- Add Tex-Mex paste and ¼ cup water (½ cup for 4 servings); cook, stirring, until sauce has thickened, 2-3 minutes.
- Stir in **1 TBSP butter (2 TBSP for 4)** until melted. Turn off heat.
- Rinse shrimp* under cold water, then pat dry with paper towels. Swap in shrimp for chicken; cook, stirring occasionally, until opaque and cooked through, 4-6 minutes. Cook through the rest of the step as instructed.



5 MAKE TOPPINGS

- While chicken cooks, in a small bowl, combine **tomato**, **scallions**, a **squeeze of lime juice**, **salt**, and **pepper**.
- In a separate small bowl, combine sour cream, lime zest, a squeeze of lime juice, salt, and pepper.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.
- Divide rice between bowls and top with chicken and peppers, salsa, and lime sour cream. Drizzle with hot sauce to taste. Serve with remaining lime wedges on the side.