



MEXICAN CHICKEN & RICE BOWLS

with Chicken Thighs, Salsa Fresca & Lime Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Chicken Stock Concentrate



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Long Green Pepper



1 | 2
Tomato



2 | 2
Scallions



1 | 1
Lime



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



10 oz | 20 oz
Diced Chicken Thighs



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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
Shrimp
Contains: Shellfish

Calories: 610



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 680



HELLO FRESH

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

- Small pot
- Paper towels
- 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.



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.



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**.



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**.



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.



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.

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