

# **INGREDIENTS**

2 PERSON | 4 PERSON



Chicken Stock Concentrate



1 | 2 Long Green Pepper



Lime



10 oz | 20 oz Diced Chicken Thighs



1tsp | 1tsp Turmeric



½ Cup | 1 Cup Jasmine Rice



1 | 2 Tomato



2 | 2 Scallions



1 TBSP | 2 TBSP Southwest Spice Blend



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 | 2 Tex-Mex Paste



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.

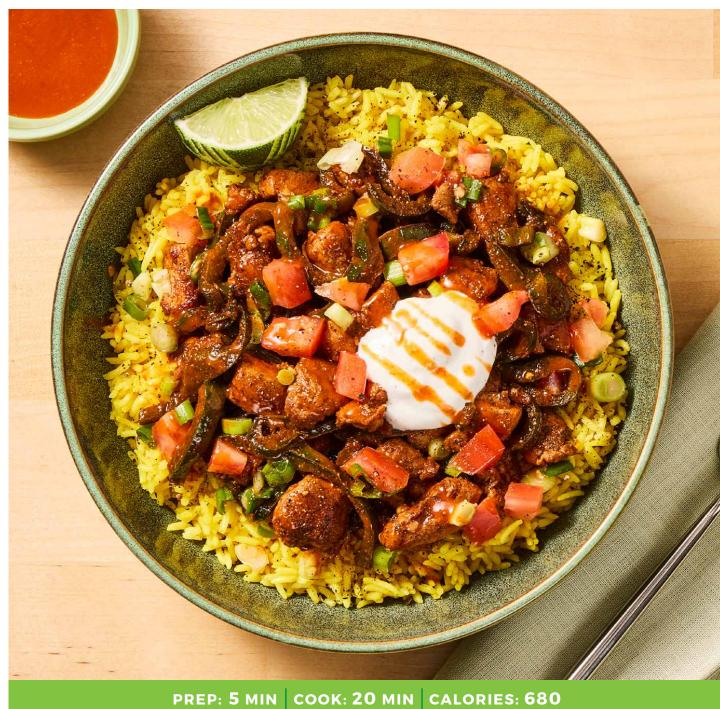


10 oz | 20 oz Shrimp Contains: Shellfish



# **MEXICAN CHICKEN & RICE BOWLS**

with Chicken Thighs, Salsa Fresca & Lime Sour Cream





## 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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## 1 COOK RICE

- In a small pot, combine stock concentrate, half the Southwest Spice Blend, 1/4 tsp turmeric (1/2 tsp for 4 servings), and 3/4 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.

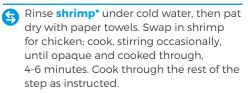


• Heat a large drizzle of oil in a large pan over medium-high heat. Add green pepper; cook, stirring, until slightly softened, 2-3 minutes.



#### **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 1/4 cup water (1/3 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.





#### **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.