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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.



Galories: 610

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

• 2 Small bowls

- Small pot
- Zester
- 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.)

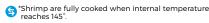
For HelloCustom nutritional information, please refer to HelloFresh.com.

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





1 COOK RICE

- In a small pot, combine stock concentrate. half the Southwest Spice Blend, ¼ 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.

4 COOK CHICKEN

caramelized, 4-6 minutes,

thickened. 2-3 minutes.

melted. Turn off heat.

as instructed.

Spice Blend

• Meanwhile, pat **chicken*** dry with paper

towels; season with **remaining Southwest**

• 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

• Stir in 1 TBSP butter (2 TBSP for 4) until

Cook through the rest of the step

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.

• Add Tex-Mex paste and ¼ cup water (½ cup

for 4 servings): cook. stirring, until sauce has



2 PREP

- While rice cooks. wash and drv 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



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.

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