

INGREDIENTS 2 PERSON | 4 PERSON 1tsp 1tsp 1/2 Cup | 1 Cup 1 2 Turmeric Jasmine Rice Chicken Stock Concentrate 1 2 2 4 1 1 Lemon Scallions Tomato 11/2 TBSP | 3 TBSP 2 TBSP | 4 TBSP 1 tsp | 2 tsp Sour Cream Mayonnaise Garlic Powder Contains: Milk Contains: Eggs 10 oz | 20 oz 1 TBSP | 2 TBSP 2 4 Diced Chicken Shawarma Spice Pitas Blend Contains: Sesame, Thighs Wheat 1 tsp | 2 tsp Hot Sauce 🖠 ANY ISSUES WITH YOUR ORDER?



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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.



G Calories: 940



10 oz | 20 oz S Chopped Chicken Breast 10 oz | 20 oz Ground Turkey

🕒 Calories: 1000

STREET CART-STYLE CHICKEN BOWLS

with Chicken Thighs, Yellow Rice, White Sauce & Pita Wedges



PREP: 5 MIN COOK: 20 MIN CALORIES: 930



HELLO

CHICKEN THIGHS

We think this is the juiciest, heartiest, most flavorful part of the bird!

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

• Pap

- Small bowl
 Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)
 Contains: Milk

MORE IS MORE

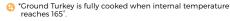
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.) For HelloCustom nutritional information. please

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

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





1 MAKE RICE

4 COOK CHICKEN

• Pat diced chicken thighs* dry with

Spice Blend, salt, and pepper.

medium-high heat. Add chicken

and scallion whites; cook, stirring

and cooked through, 4-6 minutes.

turkey* for diced chicken thighs;

through, 4-6 minutes.

paper towels; season with Shawarma

• Heat a drizzle of oil in a large pan over

occasionally, until chicken is browned

Swap in **chopped chicken breast*** or

cook, stirring frequently, until cooked

- 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.



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!

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