



SMOKY PAPRIKA CHICKEN & RICE BOWLS

with Chicken Thighs, Bell Pepper & Lemon-Cilantro Crema

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Onion



1 | 2
Bell Pepper*



1 | 2
Lemon



¼ oz | ½ oz
Cilantro



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Diced Chicken
Thighs



1 TBSP | 2 TBSP
Savory Paprika
Blend



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Dried Oregano



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



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: 560



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630



HELLO


SAVORY PAPRIKA BLEND

This smoky, earthy spice blend brings big flavor!

LOOSEY-JUICY

Firmly roll the lemon on the counter with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

BUST OUT

- Small pot
- Small bowl
- Large pan
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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 **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve. **TIP: For perfect timing, start cooking chicken and veggies when rice has 10 minutes left!**



3 COOK CHICKEN & VEGGIES

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken, **onion**, and **bell pepper** in a single layer; season with **salt** and **pepper**. Add **paprika**, **garlic powder**, and **oregano**; stir to combine. Cook, stirring occasionally, until veggies are browned and chicken is cooked through, 4-6 minutes.

-  Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



2 PREP & MAKE CREMA


- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Quarter **lemon**. Mince **cilantro**.
- In a small bowl, combine **sour cream**, cilantro, and **juice from two lemon wedges** (**four wedges for 4 servings**). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



4 FINISH & SERVE

- Fluff **rice** with a fork. Divide between shallow bowls. Top with **chicken and veggies**. Drizzle with **crema** and serve with **remaining lemon wedges** on the side.

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

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