



# SPICY PERUVIAN AJI VERDE CHICKEN BOWLS

with Refried Black Beans & Lime Sweet Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



2 | 4

Scallions



1 | 2

Lime



1 | 2

Tomato



10 oz | 20 oz

Chicken Cutlets



1 | 2

Black Beans



1 | 2

Veggie Stock Concentrate



½ oz | 1 oz

Cilantro



4 TBSP | 8 TBSP

Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp

Garlic Powder



1 tsp | 1 tsp

Chili Flakes



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.

## HELLO

### AJI VERDE

Our riff on the garlicky Peruvian sauce is a blend of mayonnaise, scallions, lime, cilantro, and chili flakes.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



## TRUST THE PROCESS

You'll need a blender for this recipe to achieve the perfect smooth texture, but if you don't have one, a food processor will also work!

## BUST OUT

- Zester
- Medium pot
- Baking sheet
- Potato masher
- Paper towels
- Blender
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (½ tsp | 1 tsp)

## MORE IS MORE

If you're on a 6-person plan, you'll have enough ingredients to make 18 servings. Simply triple the amounts in the recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.*

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### 1 PREP & START POTATOES

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potatoes** into ½-inch pieces. Trim and cut **scallions** into 1-inch pieces. Zest and quarter **lime (for 4, zest one lime and quarter both)**. Dice **tomato** into ¼-inch pieces.
- Toss sweet potatoes on one side of a baking sheet with a **drizzle of oil, salt, and pepper (for 4, spread sweet potatoes out across entire sheet)**. Roast on top rack for 10 minutes (**you'll add more to the sheet then**).



### 4 MAKE AJI VERDE

- To a blender (**or food processor**), add **cilantro (stems and leaves), scallions, juice from two lime wedges, mayonnaise, garlic powder, 1 TBSP olive oil, 1 TBSP water, ½ tsp sugar, ¼ tsp chili flakes, and ¼ tsp salt.** (For 4 servings, use juice from four lime wedges, 2 TBSP olive oil, 2 TBSP water, 1 tsp sugar, ½ tsp chili flakes, and ½ tsp salt.)
- Blend, scraping down the sides as needed, until mixture is smooth and no large pieces remain, 60-90 seconds.



### 2 ROAST CHICKEN

- Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Once sweet potatoes have roasted for 10 minutes, remove sheet from oven. Carefully place chicken on empty side of sheet. (**For 4 servings, leave sweet potatoes roasting; add chicken to a second baking sheet and roast on middle rack.**)
- Return to top rack and roast until sweet potatoes are tender and chicken is cooked through, 15-20 minutes.



### 5 FINISH POTATOES

- Once chicken and sweet potatoes are done, remove sheet from oven. Transfer **chicken** to a cutting board.
- Sprinkle **lime zest** over **sweet potatoes** and carefully toss to combine.



### 3 COOK BEANS

- Meanwhile, in a medium pot, combine **beans and their liquid, stock concentrate, ¼ tsp salt, and pepper**. Cook over medium-low heat, stirring occasionally, until thickened, 10-15 minutes. Turn off heat.
- Mash about half the beans with a potato masher or fork. Keep covered off heat until ready to serve.



### 6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide **beans** and **sweet potatoes** between bowls in separate sections. Top with chicken and as much **aji verde** as you like.
- Garnish with **tomato** and sprinkle with **remaining chili flakes** to taste. Serve with a **squeeze of lime juice** and any remaining aji verde on the side.

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