

INGREDIENTS

2 PERSON | 4 PERSON



Chicken Stock Concentrate



1 2 Long Green Pepper





10 oz | 20 oz Chopped Chicken Breast



1tsp 1tsp Turmeric



1/2 Cup | 1 Cup Jasmine Rice



Tomato



2 2 Scallions



1 TBSP | 2 TBSP Southwest Spice Blend



Tex-Mex Paste



3 TBSP | 6 TBSP Sour Cream Contains: Milk



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 OR GIVE US A CALL AT (646) 846-3663.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.







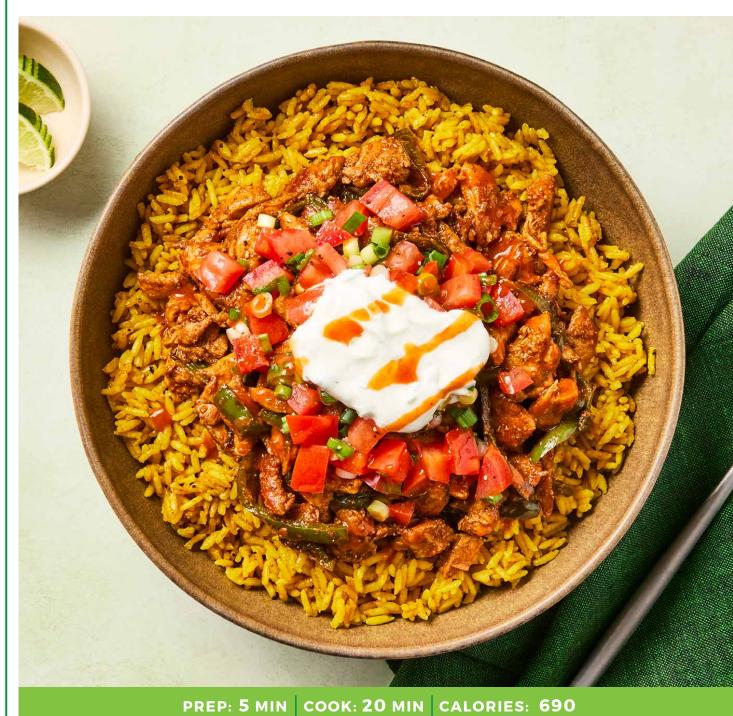


10 oz | 20 oz Ground Turkey



MEXICAN CHICKEN & RICE BOWLS

with Salsa Fresca & Lime Sour Cream





HELLO

TURMERIC

This warming spice adds a subtle earthy flavor and golden hue to rice.

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

BUST OUT

- Small pot
- Paper towels • 2 Small bowls
- 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.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh

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

- Ground Beef is fully cooked when internal temperature
- (a) *Ground Turkey is fully cooked when internal temperature



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.



- 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.

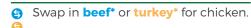


• Heat a large drizzle of oil in a large pan over medium-high heat. Add green pepper; cook, stirring, until slightly softened, 2-3 minutes.



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 ¼ 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.



- 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 mixture, salsa, and lime sour cream. Drizzle with hot sauce to taste. Serve with remaining lime wedges on the side.