



MEXICAN CHICKEN & RICE BOWLS

with Salsa Fresca & Lime Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Chicken Stock Concentrate



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Long Green Pepper



1 | 2
Tomato



2 | 2
Scallions



1 | 1
Lime



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



10 oz | 20 oz
Chopped Chicken Breast



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 Beef**
Calories: 870



10 oz | 20 oz
Ground Turkey
Calories: 750



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 690



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
 - Zester
 - Large pan
 - Paper towels
 - 2 Small bowls
 - 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?



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1 COOK RICE

- In a small pot, combine **stock concentrate**, **half the Southwest Spice Blend**, $\frac{1}{4}$ tsp **turmeric** ($\frac{1}{2}$ tsp for 4 servings), and $\frac{3}{4}$ cup **water** ($1\frac{1}{2}$ 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.



2 PREP

- 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**.



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.



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 $\frac{1}{4}$ cup **water** ($\frac{1}{2}$ 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**.



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

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

🍴 *Ground Beef is fully cooked when internal temperature reaches 160°.

🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.

🍴 Swap in **beef*** or **turkey*** for chicken.

