



PUERTO RICAN-STYLE SAZÓN CHICKEN & RICE

with Dark Meat Chicken & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Green Bell Pepper



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Cilantro



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Diced Skinless Dark
Meat Chicken



1 | 2
Loisa Organic Sazón
Seasoning



1 | 2
Tomato Paste



2 | 4
Chicken Stock
Concentrates



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

2 PERSON | 4 PERSON

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



1¼ Cups | 2½ Cups
Brown Rice

Calories: 880



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 580



LOISA ORGANIC SAZÓN SEASONING

Loisa brings classic Latin flavors right to your kitchen. Born en Nueva York, our seasonings are made with only natural ingredients so all of us can enjoy the vibrancy of Latin foods and culture for generations to come.



HELLO

SAZÓN SEASONING

A bold mix of sea salt, achiote, cumin, coriander, garlic, and oregano

RINSE CHARMING

Why do we tell you to rinse the rice in Step 1? Rinsing removes excess starch that could cause the grains to stick together, resulting in a fluffier texture.

BUST OUT

- Fine-mesh strainer
- Large pan
- Kosher salt
- Cooking oil (2 tsp | 2 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.

HOW WAS YOUR MEAL?



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1 PREP

- Wash and dry produce.
- Halve, peel, and dice **onion** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Peel and mince **garlic**. Finely chop **cilantro**.
- Place **rice** in a fine-mesh strainer; rinse under cold water until water runs clear. Set aside until ready to use. **TIP: No fine-mesh strainer? No problem! Rinse rice in a medium bowl and drain water using your hand to block the rice from escaping!**

🔄 Rinse **brown rice** as instructed. (Save **jasmine rice** for another use.)



3 FINISH CHICKEN & RICE

- To pan with **chicken and veggies**, add **rice, stock concentrates, 2 tsp Loisa Organic Sazón Seasoning, ½ tsp salt, and 1¼ cups + 2 TBSP water (4 tsp Loisa Organic Sazón Seasoning, 1 tsp salt, and 2½ cups water for 4 servings)**; stir to combine.
- Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 20 minutes. Remove from heat.
- Fluff rice with a fork and stir in **half the cilantro**. Cover and let stand until excess liquid has absorbed, 8-10 minutes more.

🔄 Swap in **brown rice** for jasmine rice; use **1¼ cups + 2 TBSP water (3¾ cups for 4)**. Cook 25-30 minutes.



2 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken, **onion**, and **bell pepper** in a single layer; season with **1 TBSP Loisa Organic Sazón Seasoning and ¼ tsp salt (2 TBSP Loisa Organic Sazón Seasoning and ½ tsp salt for 4 servings)**. Cook, stirring occasionally, until veggies are browned and chicken is cooked through, 4-6 minutes.
- Stir in **garlic** and **tomato paste**; cook, stirring, until garlic is fragrant and tomato paste darkens, 1-2 minutes.



4 SERVE

- Divide **chicken and rice** between shallow bowls and garnish with **remaining cilantro**. Serve.

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