



# MEXICAN CHICKEN & RICE BOWLS

with Salsa Fresca & Lime Sour Cream

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



2 | 2  
Scallions



1 | 1  
Lime



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tex-Mex Paste



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



1 | 2  
Long Green Pepper



½ Cup(s) | 1 Cup(s)  
Jasmine Rice



1 tsp | 1 tsp  
Turmeric



1 | 2  
Chicken Stock Concentrate



10 oz | 20 oz  
Chopped Chicken Breast



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: 860



10 oz | 20 oz  
Ground Turkey  
Calories: 750



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 680



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
- 2 Small bowls
- Butter  
*Contains: Milk*
- Kosher Salt
- Black Pepper
- Cooking Oil

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*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, open package of **chicken\*** and drain off any excess liquid; 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.

\*Poultry is fully cooked when internal temperature reaches 165\*.

🍳 \*Ground Poultry is fully cooked when internal temperature reaches 165\*.

🍖 \*Ground Meat is fully cooked when internal temperature reaches 160\*.

🍖 Swap in **beef\*** or **turkey\*** for chicken.

