INGREDIENTS

2 PERSON | 4 PERSON

1 | 2 Tomato	**1 | 1** Onion	**1 | 1** Lime
1 | 1 Jalapeño	**1 | 2** Long Green Pepper	**½ Cup | 1 Cup** Jasmine Rice
3 TBSP | 6 TBSP Sour Cream Contains: Milk	**1 tsp | 2 tsp** Chili Powder	**10 oz | 20 oz** Diced Skinless Dark Meat Chicken
1 TBSP | 2 TBSP Southwest Spice Blend	**1 | 2** Chicken Stock Concentrate	**¼ Cup | ½ Cup** Monterey Jack Cheese Contains: Milk
1.5 oz | 3 oz Blue Corn Tortilla Chips Contains: Sesame		

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.
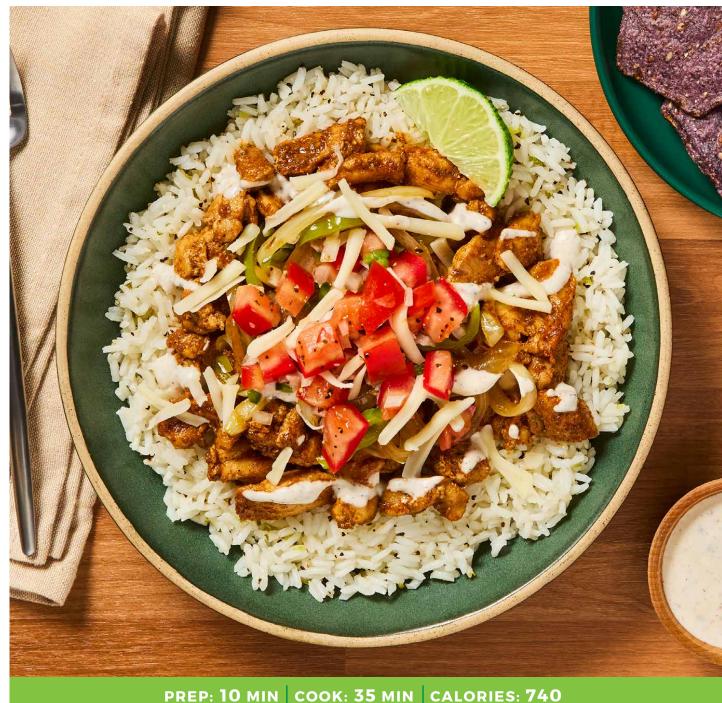
HELLO

CHILI LIME CREMA

Chili powder and fresh lime juice add earthy and tangy notes to this drizzly topping.

CHICKEN FAJITA BOWLS
with Dark Meat Chicken, Chips, Pico & Chili Lime Crema

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740

HELLO FRESH

MAKE IT YOUR OWN

The best part of a homemade fajita bowl? You get to make it exactly the way you like it! Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it! Want to transform your chips into a crispy topping? Brush 'em with oil and bake until warm and extra-crunchy, then crumble and sprinkle over your bowl.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl

- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

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 PREP

- **Wash and dry produce.**
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP **(4 TBSP for 4 servings)**. Zest and quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat. Halve, core, and thinly slice **green pepper** into strips.

2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.

3 MAKE PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, a **squeeze of lime juice**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream**, a squeeze of lime juice, and a **pinch of chili powder (you'll use the rest later)**. Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.

4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and **green pepper**; cook, stirring occasionally, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. TIP: Lower heat and add a splash of water if veggies begin to brown too quickly.
- Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.

5 COOK CHICKEN

- Heat another **drizzle of oil** in pan used for veggies over medium-high heat. Open package of **chicken*** and drain off any excess liquid. Add chicken in a single layer and season with **Southwest Spice Blend** and **remaining chili powder**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and a **splash of water**; cook until saucy, 1-2 minutes.
- Turn off heat. Season with **salt** and **pepper**.

6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and **lime zest**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken** and **veggies**. Drizzle with **crema**. Top with **Monterey Jack** and **pico de gallo**. Serve with **tortilla chips** and **remaining lime wedges** on the side.

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

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