



CHIMICHURRI CHICKEN GRAIN BOWLS

FAST & FRESH

Arugula, Tomato, Cucumber, Edamame

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

- Paper towels
- Large pan
- Small bowl
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

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.



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.

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CALORIES: 750

HOW WAS YOUR MEAL?

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1 SIZZLE



10 oz | 20 oz
Chicken Cutlets



1 tsp | 1 tsp
Garlic Powder



1 tsp | 1 tsp
Smoked Paprika

- Pat **chicken*** dry and season with **half the garlic powder, half the paprika, salt, and pepper (all the garlic powder and all the paprika for 4).**
- Drizzle **oil** in a hot large pan. Cook **chicken** until cooked through, 3-5 minutes per side.



3 MIX



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 oz | 4 oz
Chimichurri



5 tsp | 10 tsp
Red Wine Vinegar

- In a small bowl, mix **mayonnaise** with **half the chimichurri.**
- In a large bowl, whisk **vinegar** with **remaining chimichurri** and a **large drizzle of olive oil.**



2 ZAP



1 | 2
Microwavable
Grain Blend
Contains: Wheat



1 | 2
Tomato



1 | 2
Mini Cucumber



3 | 6
Radishes

- While chicken cooks, **wash and dry produce.**
- Massage **grain blend** in package to separate grains. Partially open package; microwave until warmed through, 1½-2 minutes.
- Quarter **tomato** lengthwise, then cut crosswise into quarter-moons. Thinly slice **cucumber** and **radishes.**



4 SERVE



4 oz | 8 oz
Edamame
Contains: Soy



2 oz | 4 oz
Arugula

- Add **tomato, cucumber, radishes, edamame, arugula,** and **grain blend** to bowl with **vinaigrette.** Toss to combine; season with **salt** and **pepper.**
- Top **salad** with **chicken** and drizzle with **chimichurri mayo.** Serve.



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