



PREP & BAKE "STREET CART" CHICKEN & RICE

with Dark Meat Chicken, Mixed Greens & Creamy Ranch

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Oven-Ready Tray



1 TBSP | 2 TBSP
Shawarma Spice Blend



1 tsp | 2 tsp
Garlic Powder



1 | 2
Tomato



2 oz | 4 oz
Mixed Greens



1 tsp | 2 tsp
Hot Sauce



1½ oz | 3 oz
Buttermilk Ranch Dressing
Contains: Milk, Eggs



3 | 6
Chicken Stock Concentrates



10 oz | 20 oz
Diced Skinless Dark Meat Chicken



½ Cup(s) | 1 Cup(s)
Basmati Rice



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
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HELLO

SHAWARMA SPICE BLEND

This aromatic combination features turmeric, cumin, coriander, and allspice.



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 560



OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Medium bowl
 - Small bowl
 - Aluminum foil
 - Kosher Salt
 - Black Pepper
 - Butter
- 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.

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1 START PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Open package of **chicken*** and drain off any excess liquid.
- In **oven-ready tray**, mix together chicken, **rice, stock concentrates, Shawarma Spice Blend, garlic powder, 1 cup water, salt,** and **pepper** until everything is thoroughly coated and combined. (For 4 servings, divide everything between two trays, using 1 cup water for each tray.)



3 FINISH PREP

- Meanwhile, dice **tomato** into ½-inch pieces. Place in a small bowl; season with **salt** and **pepper**.
- In a medium bowl (large bowl for 4 servings), toss **mixed greens** with as much **dressing** as you like. Season with **salt** and **pepper**.



2 COOK CHICKEN & RICE

- Break up **1 TBSP butter** into pieces over **chicken and rice mixture** (use a knife to cut butter into smaller pieces if you prefer!); cover tightly with foil. (For 4 servings, use 1 TBSP butter for each tray.)
- Bake on middle rack until chicken is cooked through and rice is tender, 40 minutes. (For 4, bake two trays side by side on middle rack.)



4 FINISH & SERVE

- Once chicken and rice is done, carefully remove foil from **oven-ready tray** (watch out for steam!). Gently fluff **chicken and rice** with a fork. Taste and season with **salt** and **pepper** if desired.
- Divide chicken and rice, **tomato**, and **salad** between plates in separate sections. Drizzle chicken and rice with any **remaining dressing** and as much **hot sauce** as you like. Serve.

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