



Caribbean-Style Chicken and Confetti Rice

with Roasted Sweet Potatoes and Lime Mayo

20-min

Spicy



Chicken Tenders



Jerk Spice Blend



Sweet Bell Pepper



Canned Corn



BBQ Sauce



Mayonnaise



Lime



Sweet Potato



Basmati Rice



Garlic Salt



Onion, chopped



Cilantro

HELLO JERK SPICE

A warm blend made with allspice, cinnamon, nutmeg and thyme!

Start here

- Before starting, preheat the oven to 450°F.
- Add 1 1/4 cups water (dbl for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, strainer, zester, medium pot, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|--------------------|----------|----------|
| Chicken Tenders * | 310 g | 620 g |
| Jerk Spice Blend 🍷 | 1 tbsp | 2 tbsp |
| Sweet Bell Pepper | 160 g | 320 g |
| Canned Corn | ½ can | 1 can |
| BBQ Sauce | 4 tbsp | 8 tbsp |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Lime | 1 | 1 |
| Sweet Potato | 170 g | 340 g |
| Basmati Rice | ¾ cup | 1 ½ cups |
| Garlic Salt | 1 tsp | 2 tsp |
| Onion, chopped | 56 g | 113 g |
| Cilantro | 7 g | 7 g |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

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Roast sweet potatoes

- Cut **sweet potato** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 16-18 min.



Prep and cook veggies

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Drain and rinse **corn**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions, peppers** and **half the corn** (use all for 4 ppl). Cook, stirring occasionally, until tender-crisp, 5-6 min. Season with **salt** and **pepper**.
- Remove the pan from heat and set aside.



Cook rice

- Meanwhile, add **rice** and **half the garlic salt** to the **boiling water**.
- Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Make lime mayo

- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Add **mayo, lime juice** and **half the lime zest** to a small bowl. Season with **pepper**, then stir to combine.



Roast chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken, remaining garlic salt, ½ tbsp oil** (dbl for 4 ppl) and **Jerk Spice Blend** to another parchment-lined baking sheet. Toss to coat, then arrange in a single layer.
- Roast in the **top** of the oven, 8 min.
- Carefully remove from the oven, then drizzle **BBQ sauce** over **chicken**.
- Return to the **top** of the oven and continue to roast until cooked through, 4-6 min.**



Finish and serve

- Roughly chop or tear **cilantro**.
- Fluff **rice** with a fork. Stir in **veggies, half the cilantro** and **remaining lime zest**.
- Divide **rice** between plates. Top with **sweet potatoes** and **chicken**.
- Drizzle **lime mayo** over top and sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!