



CHEESY SOUTHWEST CHICKEN & RICE

with Black Beans & Lime Crema



HELLO LIME CREMA

The tangy-cool topper is the perfect finishing touch for this warm, Southwest-style dish.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 920



Scallions



Roma Tomato



Black Beans



Chicken Breasts



Mexican Cheese Blend
(Contains: Milk)



Sour Cream
(Contains: Milk)



Garlic



Lime



Jasmine Rice



Southwest Spice Blend



Chicken Stock Concentrate

START STRONG

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

- Zester
- Strainer
- Small pot
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)
- Medium pot
- Small bowl
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Roma Tomato 1 | 2
- Lime 1 | 1
- Black Beans 13.4 oz | 26.8 oz
- Jasmine Rice ½ Cup | 1 Cup
- Chicken Breasts* 12 oz | 24 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Mexican Cheese Blend ½ Cup | 1 Cup
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

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



1 PREP

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Mince or grate **garlic**. Dice **tomato**. Zest and quarter **lime**. Drain and rinse **beans**.



4 SIMMER BEANS

Meanwhile, heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and **garlic**; cook, stirring, until softened and fragrant, 1-2 minutes. Stir in **beans**, **stock concentrate**, remaining **Southwest Spice**, **¼ cup water** (⅓ cup for 4 servings), **salt**, and **pepper**. Simmer until thickened, 5-10 minutes. Remove from heat; stir in **1 TBSP butter**.



2 COOK RICE

Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and cook until fragrant, 1 minute. Stir in **rice**, **¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE CREMA

While beans simmer, in a small bowl, combine **sour cream**, a squeeze of **lime juice**, and **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; season all over with **salt**, **pepper**, and **1 tsp Southwest Spice** (2 tsp for 4 servings; you'll use the rest later). Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken; cook until browned and cooked through, 5-7 minutes per side. (**TIP:** Lower heat if spice blend begins to burn.) Top with **Mexican cheese**. Cover pan and turn off heat; let sit until cheese melts, 1-2 minutes.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter**, **lime zest**, and a squeeze of **lime juice**. Season with **salt** and **pepper**. Divide rice and **chicken** between plates. Top rice with **beans** and **crema**. Sprinkle chicken with **scallion greens** and serve with remaining **lime wedges** on the side.

HEAT IT UP

Love spicy food? Add a drizzle of hot sauce to your finished dish.

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