



CHIMI CHICKEN AND YELLOW RICE BOWLS

with Charred Veggies and Fresh Salsa



HELLO CILANTRO

Bright, citrusy cilantro takes over for traditional parsley here in a refreshing chimichurri.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 860**



Chicken Breast Strips



Cilantro



Cumin



Turmeric



Chili Pepper



Roma Tomato



Jasmine Rice



Garlic



Lemons



Chicken Stock Concentrates



Poblano Pepper



Red Onion

START STRONG

Adjust the chimichurri to taste in step 4, adding more lemon or zest for acidity and more chili, garlic, and cumin for heat and aromatic depth. It should taste balanced, with no one flavor dominating.

BUST OUT

- Small pot
- Paper towels
- Zester
- Kosher salt
- Baking sheet
- Black pepper
- 2 Small bowls
- Large pan
- Olive oil (10 tsp | 16 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **¾ Cup** | **1½ Cups**
- Chicken Stock Concentrates **2** | **4**
- Turmeric **1 tsp** | **1 tsp**
- Poblano Pepper **1** | **2**
- Red Onion **1** | **2**
- Roma Tomato **1** | **2**
- Lemons **2** | **4**
- Garlic **2 Cloves** | **4 Cloves**
- Cilantro **¼ oz** | **½ oz**
- Chili Pepper **1** | **2**
- Cumin **1 tsp** | **2 tsp**
- Chicken Breast Strips* **10 oz** | **20 oz**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 COOK RICE

In a small pot, combine **rice**, **1¼ cups water** (2½ cups for 4 servings), half the **stock concentrates** (you'll use the rest later), **1 TBSP butter** (2 TBSP for 4), and **¼ tsp turmeric** (½ tsp for 4; we sent more). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Turn off heat; keep covered until ready to serve.



4 MAKE CHIMICHURRI AND SALSA

In a small bowl, combine **cilantro**, half the **cumin**, half the **garlic**, juice from **1 lemon** (2 lemons for 4 servings), and **lemon zest** and **chili** to taste. Stir in **2 TBSP olive oil** (4 TBSP for 4); season generously with **salt** and **pepper**. In a separate small bowl, combine **tomato**, **minced onion**, and **lemon juice** to taste. Season with **salt** and **pepper**.

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2 PREP

Preheat oven to 425 degrees. **Wash and dry all produce**. Core, deseed, and slice **poblano** into ½-inch-thick strips. Halve, peel, and slice **onion** into ½-inch wedges; mince a few wedges until you have 2 TBSP (3 TBSP for 4). Finely dice **tomato**. Zest 1 **lemon**; quarter lemons. Mince **garlic**. Finely chop **cilantro** leaves and stems. Thinly slice **chili**, removing seeds for less heat.



5 COOK CHICKEN

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Pat **chicken** dry with paper towels. Season with remaining **cumin**, **salt**, and **pepper**. Add chicken to pan; cook, stirring occasionally, until browned and cooked though, 4-6 minutes. Stir in **2 TBSP water** (4 TBSP for 4) and remaining **garlic** and **stock concentrates** until combined. Simmer until saucy, 1-2 minutes. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted.



3 ROAST VEGGIES

Toss **poblano** and **onion wedges** with a large drizzle of **olive oil**, **salt**, and **pepper** on a baking sheet. Roast on top rack until softened and beginning to char, 18-20 minutes.



6 FINISH AND SERVE

Fluff **rice** with a fork; season with **salt** and **pepper**. Divide between bowls and top with **veggies**, **chicken**, and **salsa**. Spoon **chimichurri** over chicken. Serve with remaining **lemon wedges** on the side.

CHIMINY CRICKET

Loved this zippy green sauce? Try making it again to dress up chicken on taco night.

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