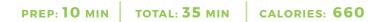
CHIPOTLE CHICKEN & RICE BOWLS with Roasted Sweet Potatoes & Salsa Fresca



HELLO -**CHIPOTLE POWDER**

This warm and smoky spice adds a touch of heat to cooling crema.



Red Onion

Sweet Potato



Scallions

Roma Tomato



Jasmine Rice

Sour Cream





Chicken Cutlets Southwest Spice Blend

10.5 CHIPOTLE CHICKEN & RICE BOWLS_NJ.indd 1

START STRONG

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

Large pan

- Zester
- Baking sheet Kosher salt
- Small pot Black pepper
- 2 Small bowls
- Paper towels
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

INGREDIENTS	
Ingredient 2-person 4-person	
Sweet Potato	1 2
Red Onion	1 2
Scallions	2 4
• Roma Tomato	1 2
• Lime	1 2
Southwest Spice Blend 1 TBSP 2 TBSP	
Jasmine Rice	½ Cup 1 Cup
Sour Cream	4 TBSP 8 TBSP
• Chipotle Powder 🥑	1 tsp 1 tsp
Chicken Cutlets*	10 oz 20 oz

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



PREP

Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Dice sweet potato into 1/2-inch pieces. Halve, peel, and slice onion into 1/2-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens. Dice tomato. Zest and guarter lime.



MAKE CHIPOTLE CREMA While rice cooks, in a small bowl, combine **sour cream**, a squeeze of **lime** juice, and a pinch of chipotle powder (taste and add more from there if you like things spicy). Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



ROAST VEGGIES Toss **sweet potato** on one side of a baking sheet with a drizzle of **oil**, **salt**, pepper, and half the Southwest Spice (you'll use the rest later). Toss **onion** on empty side of same sheet with a drizzle of oil, salt, and pepper. Roast on top rack, tossing halfway through, until veggies are browned and tender, 25 minutes.



COOK CHICKEN Pat **chicken** dry with paper towels; season with salt, pepper, and remaining Southwest Spice. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board. Let chicken rest, then slice crosswise.



COOK RICE

Meanwhile, heat a drizzle of **oil** in a small pot over medium-high heat. Add scallion whites and cook until softened, 1 minute. Add rice, 34 cup water (11/2 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.



MAKE SALSA & SERVE In a second small bowl, combine tomato, scallion greens, a squeeze of lime juice, salt, and pepper. Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings), a squeeze of lime juice, lime zest to taste, salt, and **pepper**. Divide between bowls. Top with veggies, chicken, and salsa. Drizzle with **chipotle crema**. Serve with any remaining **lime wedges** on the side.

SPICE FACTOR

Try mixing a pinch of leftover chipotle powder into ketchup or barbecue sauce for a smoky upgrade.

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