



Fajita-Style Chicken Bowl

with Basmati Rice and Lime Crema

FAMILY 35 Minutes



-  Chicken Thighs
-  Corn Kernels
-  Mexican Seasoning
-  Basmati Rice
-  Green Onions
-  Cilantro
-  Green Bell Pepper
-  Roma Tomato
-  Monterey Jack Cheese, shredded
-  Garlic
-  Sour Cream
-  Lime

HELLO FAJITA BOWL

This twist on a Tex-Mex classic is going to be the ultimate family crowd-pleaser

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Baking Sheet, Garlic Press, Measuring Cups, Medium Pot, Paper Towels, Small Bowl, Zester, Large Non-Stick Pan, 2 Medium Bowls

Ingredients

	4 Person
Chicken Thighs	620 g**
Corn Kernels	113 g
Mexican Seasoning	2 tbsp
Basmati Rice	1 ½ cup
Green Onions	4
Cilantro	14 g
Green Bell Pepper	200 g
Roma Tomato	160 g
Monterey Jack Cheese, shredded	½ cup
Garlic	12 g
Sour Cream	6 tbsp
Lime	1
Oil*	
Salt and Pepper*	

* Pantry items

** Minimum weight on chicken

*** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1. PREP CHICKEN & COOK RICE

Add **2 ½ cups water** in a medium pot. Cover and bring to a boil over high heat. Meanwhile, pat **chicken** dry with paper towels. Toss **chicken** with **half the garlic** and **half the Mexican Seasoning** in a medium bowl. Season with **salt** and **pepper**. Set aside. Peel, then mince or grate **garlic**. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK VEGGIES

Heat the same pan over medium-high heat. Add another **1 tbsp oil**, then **peppers, corn, remaining garlic** and **remaining Mexican seasoning**. Cook, stirring often, until **peppers** are tender-crisp, 3-4 min. Remove the pan from heat and transfer **pepper mixture** to a plate.



2. COOK CHICKEN

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Pan-fry, until golden, 2-3 min per side. Remove pan from heat. Transfer **chicken** to a baking sheet. Roast in **middle** of oven, until **chicken** is cooked through, 7-10 min.***



5. ASSEMBLE FAJITA RICE

Fluff **rice** with a fork. Heat the same pan over medium-high heat. When hot, add **1 tbsp oil**, then **rice**. Cook, stirring occasionally, until any **liquid** is absorbed and **rice** starts to turn brown, 2-3 min. Add **green onions, pepper mixture** and **half the cilantro**. Season with **salt** and **pepper**. Stir together, until warmed through, 1-2 min.



3. PREP & MAKE CREMA

While **chicken** cooks, core, then cut **pepper** into ½-inch pieces. Cut **tomato** into ½-inch pieces. Roughly chop **cilantro**. Thinly slice **green onions**. Zest, then cut **lime** into wedges. Combine **lime zest** and **sour cream** in a small bowl. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Thinly slice **chicken**. Divide **fajita rice mixture** between bowls. Top with **chicken** and **tomatoes**. Sprinkle over **cheese** and **remaining cilantro**. Dollop with **zesty-crema**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!