



SPICY PERUVIAN CHICKEN

with Loaded Rice, Pickled Jalapeño & Creamy Salsa Verde

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



2 Cloves | 4 Cloves
Garlic



1 | 1
Jalapeño



1 | 2
Lime



1 | 2
Tomato



1 TBSP | 2 TBSP
Fajita Spice Blend



1 | 2
Chicken Stock Concentrate



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Chicken Cutlets



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



12 oz | 24 oz
Cauliflower Rice

Calories: 490



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 620



HELLO

FAJITA SPICE BLEND

Quintessential spices (like chili powder and paprika) bring pizzazz to this Peruvian-style dish.

QUICK PICKLE-UPPER

In step 3, you'll microwave your sliced jalapeño in a lime-y pickling liquid. The heat not only helps the sugar and salt dissolve but also speeds up the pickling process.

BUST OUT

- 2 Small bowls
- Paper towels
- Zester
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Sugar (**¼ tsp** | **½ tsp**)
- Cooking oil (**1 tsp** | **1 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **garlic**; place a pinch of garlic in a small bowl and reserve it for step 5. Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and quarter **lime**. Dice **tomato** into ½-inch pieces.




4 COOK CHICKEN

- Pat **chicken*** dry with paper towels. Season all over with **remaining Fajita Spice Blend, salt, and pepper.**
- 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.
- Turn off heat; transfer to a cutting board to rest.



2 COOK RICE

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium heat; add **scallion whites, remaining garlic, and 1 tsp Fajita Spice Blend** (**2 tsp for 4**) to pot. Cook, stirring, until softened and fragrant, 2-3 minutes.
- Add **rice, stock concentrate, ¾ cup water** (**1½ cups for 4**), and a **pinch of salt**. Bring to a boil; cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.

-  Cook **aromatics** as instructed. Add **cauliflower rice** to pot; cook, stirring, until browned, 3-4 minutes. Add **stock concentrate, ¼ cup water** (**½ cup for 4**), and a **pinch of salt**. Cook, stirring, until softened, 2-3 minutes. Keep covered off heat. **(Save jasmine rice for another use.)**



5 MAKE CREAMY SALSA VERDE

- While chicken cooks, remove **jalapeño** from pickling liquid (**reserve liquid**). Reserve a few rounds for garnishing; mince remaining.
- To bowl with **reserved garlic**, add **mayonnaise, sour cream, a squeeze of lime juice, a big pinch of lime zest, and a pinch of minced jalapeño** to taste. **(TIP: If you like some zesty heat, add a small splash of jalapeño pickling liquid in place of, or in addition to, lime juice.)** Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper.**



3 PICKLE JALAPEÑO

- In a second small microwave-safe bowl, combine **jalapeño, juice from half the lime, ¼ tsp sugar** (**½ tsp for 4 servings**), and a **pinch of salt**. Microwave for 30 seconds. Set aside to pickle, stirring occasionally.



6 FINISH & SERVE

- Fluff **rice** with a fork. Stir in **tomato, half the scallion greens, remaining lime zest, a squeeze of lime juice, and as much remaining minced jalapeño** as you like. Season with **salt and pepper.**
- Thinly slice **chicken** crosswise.
- Divide rice between bowls and top with chicken. Squeeze **juice from remaining lime** over chicken. Drizzle everything with **creamy salsa verde**; garnish with remaining scallion greens and as many **reserved jalapeño rounds** as you like. Serve.

WK 30-6