



TAQUERIA CHICKEN BOWLS

with Corn Esquites, Sour Cream, Hot Sauce & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Lime



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Chili Powder



13.4 oz | 26.8 oz
Corn



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Chicken Stock Concentrate



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



¼ oz | ½ oz
Cilantro



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



12 oz | 24 oz
Cauliflower Rice

Calories: 670



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 800



HELLO FRESH

HELLO



ESQUITES

A popular Mexican street food combining corn kernels, mayonnaise, chili powder, cheese, and lime juice

A-MAIZE-ING

Charring your corn gives it a delicious, smoky-sweet depth of flavor. Just be careful as the kernels cook in step 3—it's natural for them to pop a bit. Cover the pan if this happens, and be sure to drain and dry the corn thoroughly before cooking.

BUST OUT

- Small pot
- Large bowl
- Strainer
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Medium bowl 
- Plastic wrap 

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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups water for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.

-  Place **cauliflower rice** in a medium, microwave-safe bowl (**use a large bowl for 4 servings**). Cover bowl with plastic wrap and poke a few holes in wrap. Microwave until tender, 5 minutes. Carefully uncover and set aside. (**Save jasmine rice for another use.**)



4 COOK CHICKEN

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **chicken***, **Southwest Spice**, **remaining chili powder**, and a **big pinch of salt**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **¼ cup water (½ cup water for 4 servings)**. Bring to a simmer and cook until saucy, 2-3 minutes. Season with **salt** and **pepper**. Remove pan from heat.



2 MAKE CHILI MAYO

- While rice cooks, **wash and dry produce**.
- Quarter **lime**.
- In a large bowl, combine **mayonnaise**, **half the chili powder (you'll use the rest later)**, and **juice from half the lime**. Season with **salt** and **pepper**.



5 MAKE ESQUITES

- While chicken cooks, stir **half the Monterey Jack (save the rest for serving)** into bowl with **corn mixture**. Taste and season with **salt**, **pepper**, and a **squeeze of lime juice** if desired.



3 CHAR CORN

- Drain **corn**, then pat very dry with paper towels.
- Heat a **drizzle of oil** in a large pan over high heat. (**TIP: If using a nonstick pan, heat without oil.**) Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Turn off heat. Transfer corn to bowl with **chili mayo**; stir to combine. Cover to keep warm. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken**, **esquites**, and **remaining Monterey Jack**. Dollop with **sour cream** and drizzle with **hot sauce** to taste. Pick **cilantro leaves** from stems; tear leaves into pieces and sprinkle over dish. Serve with any **remaining lime wedges** on the side.

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