



# SOUTHWEST CHICKEN SAUSAGE AND RICE SKILLET

with Salsa Fresca and Lime Crema



## HELLO

### SALSA FRESCA

Juicy tomatoes and tangy lime juice add a cool contrast to this warm, hearty dish.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 790**



Yellow Onion



Roma Tomato



Italian Chicken Sausage Mix



Jasmine Rice



Pepper Jack Cheese  
(Contains: Milk)



Hot Sauce



Long Green Pepper



Lime



Southwest Spice Blend



Chicken Stock Concentrate



Sour Cream  
(Contains: Milk)

## START STRONG

Once the rice is done cooking in step 1, remove the pot from heat and keep it covered until ready to serve. Letting the rice steam allows the moisture to evenly distribute, which results in perfect grains every time.

## BUST OUT

- Small pot
- Zester
- 2 Small bowls
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Jasmine Rice **½ Cup** | **1 Cup**
- Yellow Onion **1** | **2**
- Long Green Pepper **1** | **2**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Sour Cream **4 TBSP** | **8 TBSP**
- Italian Chicken Sausage Mix\* **9 oz** | **18 oz**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Pepper Jack Cheese **½ Cup** | **1 Cup**
- Hot Sauce **1 tsp** | **2 tsp**

\* Chicken Sausage 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 MAKE RICE AND PREP

Adjust rack to top position and preheat broiler to high or oven to 500 degrees. **Wash and dry all produce.** In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-18 minutes. Meanwhile, halve, peel, and thinly slice **onion**. Core, deseed, and dice **green pepper**. Dice **tomato**. Zest and quarter **lime** (quarter both limes for 4).



## 4 ADD RICE

Add cooked **rice**, **stock concentrate**, **1 TBSP butter** (2 TBSP for 4 servings), and **¼ cup water** (⅓ cup for 4) to pan with **sausage** and **veggies**. Stir to thoroughly combine. **TIP:** If pan isn't ovenproof, transfer mixture to a baking dish at this point.



## 2 MAKE CREMA AND SALSA

In a small bowl, combine **sour cream**, **lime juice** to taste, and a pinch of **salt**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. In a separate small bowl, combine **tomato**, a drizzle of **olive oil**, a pinch of **salt**, and **lime juice** and **zest** to taste.



## 5 BROIL DISH

Top **sausage mixture** with **cheese** and broil or bake until cheese is bubbly, 2-3 minutes.



## 3 COOK SAUSAGE AND VEGGIES

Heat a large drizzle of **oil** in a large, preferably ovenproof, pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, 1-2 minutes. Add **onion**, **green pepper**, and **Southwest Spice**. Cook, stirring, until veggies are lightly browned and sausage is cooked through, 5-7 minutes more.



## 6 FINISH AND SERVE

Top broiled **sausage mixture** with **salsa** and **crema**. Drizzle with **hot sauce**, if desired. Serve with any remaining **lime wedges** on the side.

## VEG OUT

For a vegetarian version, swap out the sausage for more cooked veggies like mushrooms or zucchini.

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