



CHIPOTLE CHICKEN AND RICE BOWL

with Roasted Sweet Potatoes and Salsa Fresca



HELLO

CHIPOTLE POWDER

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

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 660



Sweet Potato



Roma Tomato



Lime



Sour Cream
(Contains: Milk)



Chipotle Powder



Red Onion



Scallions



Jasmine Rice



Southwest
Spice Blend



Chicken Cutlets

START STRONG

We recommend using a microplane or fine grater to zest limes and other citrus fruits. If you don't have either, try using a vegetable peeler to shave off strips of zest before mincing them very finely.

BUST OUT

- Zester
- Medium pan
- Baking sheet
- Small pot
- 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.

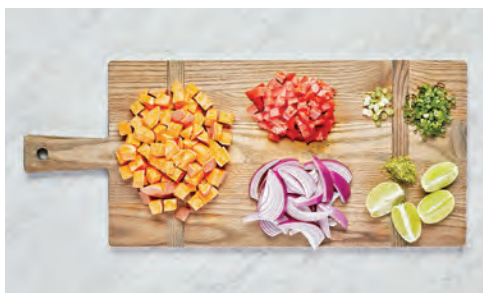
WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **sweet potato** into ½-inch pieces. Halve, peel, and slice **onion** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Zest and quarter **lime**.



4 MAKE CHIPOTLE CREMA

Meanwhile, in a small bowl, combine **sour cream**, juice from **1 lime wedge**, and a pinch of **chipotle powder** (start with ¼ tsp and add more to taste). Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 ROAST VEGGIES

Toss **sweet potato** on one side of a baking sheet with a drizzle of **oil**, **salt**, **pepper**, and half the **Southwest Spice**. Toss **onion** on opposite side with oil, salt, and pepper. Roast on top rack, tossing halfway through, until browned and tender, about 25 minutes.



5 COOK CHICKEN

Pat **chicken** dry with paper towels; season with **salt**, **pepper**, and remaining **Southwest Spice**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side. Transfer to a cutting board. Let rest 2 minutes, then slice crosswise.



3 COOK RICE

Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and cook until softened, 1-2 minutes. Add **rice**, ¾ **cup water** (1½ cups for 4 servings), and a large pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, about 15 minutes. Keep covered until ready to serve.



6 MAKE SALSA AND SERVE

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

ORANGE YOU GLAD?

Sweet potatoes aren't just tasty; they pack loads of vitamin A, too.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com