



# 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



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## 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: 480



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 610





HELLO

## FAJITA SPICE BLEND

Paprika and chili powder add pizzazz to this Peruvian-style dish.

## QUICK PICKLE-UPPER

Heating the lime-y pickling liquid helps the sugar and salt dissolve, and also speeds up the jalapeño 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

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\*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 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.
- 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.
- After cooking aromatics, add **cauliflower rice** and cook, stirring occasionally, until lightly browned, 3-4 minutes. Stir in **¼ cup water** (**½ cup for 4 servings**), **stock concentrate**, and a **big pinch of salt**. Cook, stirring, occasionally, until tender and any excess liquid has absorbed, 2-3 minutes more. Keep covered off heat until ready to serve. *(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 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.