



SALSA MACHA CHICKEN & RICE BOWLS

with Fajita Veggies & Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



½ oz | 1 oz
Peanuts
Contains: Peanuts



1 | 2
Long Green
Pepper



1 | 2
Red Onion



¼ oz | ½ oz
Cilantro



¾ Cup | 1½ Cups
Jasmine Rice



1 TBSP | 2 TBSP
Fajita Spice Blend



5 tsp | 10 tsp
White Wine Vinegar



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 tsp | 2 tsp
Hot Sauce



1 TBSP | 2 TBSP
Mexican Spice
Blend



10 oz | 20 oz
Chicken Cutlets



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



SCAN HERE FOR A VIDEO TUTORIAL BY ONE OF OUR PRO CHEFS ON HOW TO MAKE THIS RECIPE!



HELLO

SALSA MACHA

Get ready to try our spin on this savory, spicy, crunchy sauce of garlic, nuts, and seeds fried in oil.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 880



HELLO FRESH

SALSA MACHA 101

Pro tip: To make the best salsa macha, keep an eagle eye on the garlic in Step 3 and peanuts in Step 4 to ensure they become golden but not overly browned. Both can burn easily (and become bitter) in seconds!

BUST OUT

- Small pot
 - Small pan
 - Medium bowl
 - Large pan
 - Aluminum foil
 - Paper towels
 - Small bowl
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- Kosher salt
 - Cooking oil (3 TBSP + 2 tsp | 6 TBSP + 2 tsp)
 - Sugar (½ tsp | 1 tsp)



1 PREP

- Wash and dry produce.
- Peel and thinly slice **garlic**. Roughly chop **peanuts**. Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **onion**. Roughly chop **cilantro**.



2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **big 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.



3 START SALSA MACHA

- While rice cooks, heat **2 TBSP oil (4 TBSP for 4 servings)** in a small, preferably nonstick, pan over medium-low heat. Stir in **garlic** and **2 tsp Fajita Spice Blend (4 tsp for 4)**. (Be sure to measure the Fajita Spice Blend—we sent more!) Cook, stirring, until garlic begins to crisp and turn lightly golden and spices are fragrant, 1-2 minutes.
- Turn off heat: carefully transfer to a medium bowl and stir in **½ tsp sugar (1 tsp for 4)**. (You'll add more to the bowl in the next step.) Wipe out pan.



4 FINISH SALSA MACHA

- Heat **1 TBSP oil (2 TBSP for 4 servings)** in same pan over medium-low heat. Add **peanuts**; cook, stirring frequently, until toasted and fragrant, 1-2 minutes.
- Carefully add **1 TBSP vinegar (2 TBSP for 4)** to pan. Cook, stirring, until vinegar has mostly evaporated, 30 seconds more. Transfer to bowl with **garlic oil**.
- Add **sesame seeds** and as much **hot sauce** as you like; season with **salt** to taste. Stir to combine.



5 COOK FAJITA VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **onion** and lightly season with **salt**. Cook, stirring occasionally, until veggies begin to soften, 2-3 minutes.
- Stir in **half the Mexican Spice Blend (you'll use the rest in the next step)**; cook, stirring, until veggies are lightly browned, 1-2 minutes more. Turn off heat; transfer to a plate and cover with foil to keep warm. Wipe out pan.



6 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **remaining Mexican Spice Blend** and **salt**.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. (TIP: If chicken is browning too quickly, reduce heat to medium.) Transfer to a cutting board.



7 FINISH & SERVE

- Meanwhile, place **sour cream** in a small bowl. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.
- Fluff **rice** with a fork.
- Thinly slice **chicken** crosswise.
- Divide rice between bowls. Top with chicken and **fajita veggies** in separate sections; drizzle everything with **crema** and as much **salsa macha** as you like. (TIP: Refrigerate any extra salsa macha in an airtight container for up to 3 days.) Garnish with **cilantro** and serve.

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