



STREET CART-STYLE CHICKEN BOWLS

with Chicken Thighs, Yellow Rice, White Sauce & Pita Wedges

INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Chicken Stock Concentrate



2 | 4
Scallions



1 | 1
Lemon



1 | 2
Tomato



½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Diced Chicken Thighs



1 TBSP | 2 TBSP
Shawarma Spice Blend



2 | 4
Pitas
Contains: Sesame, Wheat



1 tsp | 2 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CHICKEN THIGHS

We think this is the juiciest, heartiest,
most flavorful part of the bird!

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 940



AS YOU LIKE IT

When you add hot sauce in Step 6, start with a little and try it. Add more if you like a kick, or not—you're in charge!

BUST OUT

- Small pot
 - Paper towels
 - Small bowl
 - Large pan
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (3 TBSP | 5 TBSP)
Contains: Milk

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1 MAKE RICE

- In a small pot, melt **1 TBSP butter** over medium heat. Stir in **¼ tsp turmeric (½ tsp for 4 servings)**; cook stirring frequently, until fragrant, 30-60 seconds.
- Stir in **rice, ¾ cup water (1½ cups for 4), stock concentrate, a big pinch of salt, and pepper**. Cover and bring to a boil, then reduce to a simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 COOK CHICKEN

- Pat **diced chicken thighs*** dry with paper towels; season with **Shawarma Spice Blend, salt, and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **scallion whites**; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.



2 PREP

- Meanwhile, bring **2 TBSP butter (4 TBSP for 4 servings)** to room temperature. **Wash and dry produce**.
- Quarter **lemon**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces.



5 TOAST & BUTTER PITAS

- Toast **pitas** until softened and warmed through.
- Spread with **softened butter**, then cut each pita into quarters.



3 MIX SAUCE

- In a small bowl, combine **sour cream, mayonnaise, garlic powder**, and a **squeeze of lemon**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.



6 FINISH & SERVE

- Once **rice** is done, fluff with a fork; stir in **half the scallion greens**. Season with **salt and pepper** to taste.
- Divide **rice** between bowls. Top with **chicken** and **tomato** in separate sections; season tomato with a **pinch of salt**. Drizzle everything with as much **white sauce** and **hot sauce** as you like; garnish with **remaining scallion greens**. Serve with **pita** and **remaining lemon wedges** on the side.
TIP: We like to scoop up some of the rice, chicken, tomato, and sauces with a pita wedge and eat it all in one bite!

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