



CHICKEN & CHARRED CORN BURRITO BOWLS

with Chicken Thighs, Pepita Rice & Lemon Crema

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
White Rice



1 | 2
Corn



1 TBSP | 2 TBSP
Fajita Spice Blend



1 | 2
Tomato



2 | 4
Scallions



1 | 2
Lemon



10 oz | 20 oz
Diced Chicken Thighs



1 TBSP | 2 TBSP
Mexican Spice Blend



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



½ oz | 1 oz
Pepitas



1 tsp | 2 tsp
Hot Sauce



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 660



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 730



HELLO

FAJITA SPICE BLEND

Fajita spices (chili powder, paprika, cumin, garlic) add savory, warming flavors to your burrito bowls.

CHARRED, I'M SURE

Make sure to thoroughly dry your corn in Step 2. This will prevent the kernels from steaming and help them develop tasty charred spots in the pan.

BUST OUT

- Small pot
- Medium bowl
- Strainer
- Small bowl
- Paper towels
- Slotted spoon
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)

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1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (**2½ cups water for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until Step 5.



4 MAKE CORN SALSA

- To bowl with **charred corn**, add **tomato**, **half the scallions**, a **drizzle of olive oil**, **juice from one lemon wedge** (two wedges for 4 servings), and a **pinch of salt and pepper**. Stir to combine.



2 CHAR CORN & PREP

- While rice cooks, **wash and dry produce**.
- Drain and rinse **corn**, then pat very dry with paper towels.
- Heat a **drizzle of oil** in a large pan over high heat. Add corn, **Fajita Spice Blend**, and a **pinch of salt and pepper**. Cook, stirring occasionally, until corn is golden brown and lightly charred in spots, 4-6 minutes. (**TIP: Cover with a lid if kernels start to pop!**) Turn off heat; transfer to a medium bowl. Wipe out pan.
- Meanwhile, dice **tomato** into ½-inch pieces. Trim and thinly slice **scallions**. Quarter **lemon**.




5 MAKE CREMA & FINISH RICE

- In a small bowl, combine **sour cream**, **juice from one lemon wedge** (two wedges for 4 servings), **salt**, and **pepper** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Fluff **rice** with a fork. Stir in **pepitas**. **TIP: If you have extra time, toast pepitas beforehand in a small dry skillet over medium heat, stirring frequently, for 1-2 minutes to add extra flavor and crunch!**



3 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add chicken in a single layer and season with **Mexican Spice Blend** and a **pinch of salt and pepper**.
 - Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
-  Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp for chicken; cook, stirring occasionally, until shrimp are opaque and cooked through, 4-6 minutes.



6 SERVE

- Divide **pepita rice** between shallow bowls. Using a slotted spoon, top with **salsa** (**draining first**) and **chicken** in separate sections.
- Drizzle with **lemon crema** and as much **hot sauce** as you like. Top with **remaining scallions** and serve with **remaining lemon wedges** on the side.

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

 *Shrimp are fully cooked when internal temperature reaches 145°.