



LOADED FAJITA-SPICED CHICKEN TACO BAR

with Guacamole, Bell Pepper, Tomato, Cheddar & Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Green Bell Pepper



1 | 2

Tomato



1 | 2

Shallot



6 TBSP | 12 TBSP

Sour Cream
Contains: Milk



4 TBSP | 8 TBSP

Guacamole



1 TBSP | 2 TBSP

Fajita Spice Blend



10 oz | 20 oz
Diced Chicken
Thighs



1 | 2

Tomato Paste



1 | 2

Chicken Stock
Concentrate



6 | 12
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



HelloCustom

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



¾ Cup | 1½ Cups
Jasmine Rice

Calories: 1130



1 | 1
Sweet Kale Salad
Kit
Contains: Eggs

Calories: 1190



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 840



HELLO

BUILD-A-PLATE

Delight everyone's palates with this super-customizable meal! If you chose to add extras, you can whip up taco rice bowls and/or create taco salads too!

AMAZING PASTE

Before adding the water in Step 5, be sure to give the tomato paste a chance to caramelize in the pan. You'll be rewarded with depth of flavor in the form of a huge hit of umami!

BUST OUT

- 2 Small bowls
- Whisk
- Large pan
- Medium bowl
- Paper towels
- Small pot
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)



1 PREP

- **Wash and dry produce.** Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **shallot**. Dice **tomato** into ½-inch pieces.

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



2 MAKE CREMA & MIX GUAC

- In a small bowl, whisk together **three packets of sour cream** and **2 tsp water (six packets of sour cream and 4 tsp water for 4 servings)**. Season with **salt** and **pepper** to taste.
- In a separate small bowl, combine **guacamole** and remaining sour cream. Season with **salt** and **pepper** to taste.



3 COOK FAJITA VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and **shallot** to hot pan. Season with **½ tsp Fajita Spice Blend (1 tsp for 4 servings)**, **salt**, and **pepper**. (You'll use the rest of the Fajita Spice Blend in the next step.)
- Cook, stirring occasionally, until veggies are lightly browned and beginning to soften, 4-6 minutes. Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



4 START CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in pan used for veggies over medium heat. Add chicken and season with **remaining Fajita Spice Blend**, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.



5 FINISH CHICKEN

- Add **tomato paste** and **stock concentrate** to pan with **chicken**. Cook, stirring, until fragrant and chicken is evenly coated, 30-60 seconds.
- Stir in **¼ cup water (½ cup for 4 servings)**. Cook, stirring frequently, until slightly thickened, 1-2 minutes more.



6 WARM TORTILLAS

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



7 FINISH & SERVE

- Serve **tortillas**, **chicken**, **fajita veggies**, **diced tomato**, **cheddar**, **crema**, and **guacamole** family style and let everyone build their own tacos!
- Fluff **rice** with a fork. Serve alongside **taco bar**.
- Empty contents of **kale salad kit** into a large bowl. Drizzle with as much **dressing** as you like (or **save dressing for another use**), then toss to evenly coat. Serve alongside **taco bar**.

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