



# SPEEDY CHIMICHURRI CHICKEN RICE BOWLS

with Chicken Thighs, Blistered Tomatoes & Zucchini

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



1 | 2  
Red Onion



1 | 2  
Zucchini



10 oz | 20 oz  
Diced Chicken Thighs



4 oz | 8 oz  
Grape Tomatoes



1 tsp | 2 tsp  
Garlic Powder



2 oz | 2 oz  
Chimichurri



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



HELLO

## CHIMICHURRI

This Argentinian sauce is tangy, herbaceous,  
and perfect on chicken and veggies.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 600



## THE RICE IS RIGHT

The key to tender rice? Simmer in a tightly covered pot until no water remains (don't peek too often!), then let it sit covered off heat so the moisture redistributes.

## BUST OUT

- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **4 tsp**)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## GET SOCIAL

Share your **#HelloFreshPics**  
with us **@HelloFresh**  
(646) 846-3663 | **HelloFresh.com**



## 1 COOK RICE

- 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.



## 3 COOK CHICKEN & VEGGIES

- When rice has 10 minutes left, open package of **chicken\*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a large pan over high heat. Add chicken, **onion**, **zucchini**, **tomatoes**, and **garlic powder**; season with a **large pinch of salt** and **pepper**. Cook, stirring occasionally, until chicken is browned and tomatoes are blistered, 5 minutes. (**For 4 servings, work in batches or use a second large pan, adding a large drizzle of oil for each batch.**)
- Stir in **half the chimichurri** (**all for 4**) and continue to cook, stirring occasionally, until chicken is cooked through and veggies are tender, 1-2 minutes more.



## 2 PREP

- Meanwhile, **wash and dry produce**.
- Halve, peel, and cut **onion** into ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons.



## 4 FINISH & SERVE

- Fluff **rice** with a fork and divide between shallow bowls. Top with **chimichurri chicken and veggies**. Serve.

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