



ARROZ CON POLLO

with Smoky Lime Crema

NEW!

INGREDIENTS

2 PERSON | 4 PERSON

-  **1 | 2**
Yellow Onion
-  **1 | 2**
Long Green Pepper
-  **1 | 2**
Lime
-  **1 1/4 Cups | 2 1/2 Cups**
Brown Rice
-  **1.5 oz | 3 oz**
Tomato Paste
-  **1 tsp | 2 tsp**
Cumin
-  **1 tsp | 2 tsp**
Smoked Paprika
-  **1 tsp | 2 tsp**
Garlic Powder
-  **2 | 4**
Chicken Stock Concentrates
-  **10 oz | 20 oz**
Chicken Breast Strips
-  **1 TBSP | 2 TBSP**
Mexican Spice Blend
-  **4 TBSP | 8 TBSP**
Smoky Red Pepper Crema
Contains: Milk, Soy



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



HELLO

SMOKED PAPRIKA

This smoky spice features a warm, rich, and fruity flavor.

PREP: 10 MIN | COOK: 60 MIN | CALORIES: 750



UNDER COVER

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Medium pot
- Large pan
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Halve, peel, and dice **onion** into ½-inch pieces. Core, deseed, and cut **green pepper** into ½-inch pieces. Quarter **lime**.



3 COOK CHICKEN

- While rice cooks, pat **chicken*** dry with paper towels. (**TIP: Cut chicken into bite-size pieces if necessary.**) Season all over with **Mexican Spice Blend**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Add **onion** and **green pepper**; cook, stirring occasionally, until veggies are softened, 6-8 minutes. Season with a **pinch of salt** and **pepper**.



2 COOK RICE

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **brown rice**, **tomato paste**, **cumin**, **smoked paprika**, and **garlic powder**. Cook, stirring constantly, until spices are fragrant and rice is coated, 2-3 minutes.
- Add **2 cups water** (**4 cups for 4 servings**), **stock concentrates**, and a **big pinch of salt** (**we used about ¼ tsp; ½ tsp for 4**). Bring to a boil, then cover and reduce to a low simmer. Cook until tender, 20-25 minutes.



4 MAKE SAUCE & SERVE

- Meanwhile, in a small bowl, combine **red pepper crema**, **juice from half the lime**, a **pinch of salt**, and **pepper**.
- Once rice is done, stir in **half the chicken mixture** and **1 TBSP butter** (**2 TBSP for 4 servings**). Divide **arroz con pollo** between bowls; top with remaining chicken mixture. Drizzle with **smoky lime crema**. Serve with **remaining lime wedges** on the side.

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