



INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Cilantro



1 tsp | 2 tsp
Cumin



1 tsp | 2 tsp
Garlic Powder



1 | 1
Red Onion



1 | 2
Tomato



1 | 2
Baby Lettuce



10 oz | 20 oz
Chicken Breast
Strips



1 | 2
Avocado



5 tsp | 5 tsp
White Wine
Vinegar



1 | 2
Chili Pepper



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



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

HELLO

CHILI PEPPER

If you're spice sensitive, adjust the
cha-cha chili to taste.

CHA-CHA CHICKEN & AVOCADO SALAD

with Lettuce, Pepper Jack & Cilantro-Cumin Vinaigrette



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 720



HERBAL REMEDY

It's believed your genes may determine whether you like cilantro. If you're not sure, give it a taste. Love it? Add lots! Not so much? Use just a pinch or skip it.

BUST OUT

- Large bowl
- Paper towels
- Whisk
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 TBSP | 8 TBSP)
- Cooking oil (1 tsp | 1 tsp)

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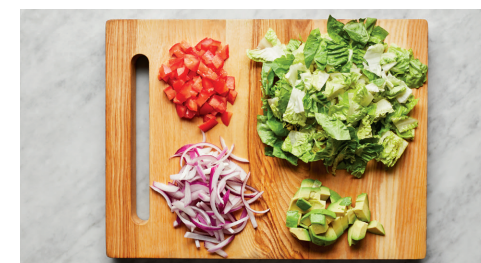
1 START PREP

- Wash and dry produce.
- Pick **cilantro leaves** from stems; finely chop leaves. Trim and halve **chili** lengthwise, removing ribs and seeds for less heat; mince chili.



2 MAKE DRESSING

- In a large bowl, combine **cilantro**, **half the vinegar (all for 4 servings)**, **½ tsp cumin (1 tsp for 4)**, **½ tsp garlic powder (1 tsp for 4)**, and as much **chili** as you like. (You'll use the rest of the cumin and garlic powder later.)
- Whisk in **4 TBSP olive oil (8 TBSP for 4)**. Taste and season generously with **salt** and **pepper**.



3 FINISH PREP

- Chop **lettuce** into bite-size pieces. Halve, pit, peel, and dice **avocado**. Dice **tomato**. Peel, halve, and thinly slice **half the onion (whole onion for 4 servings)**.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; season with **remaining cumin**, **remaining garlic powder**, a **big pinch of salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Turn off heat; stir in **1 TBSP dressing (2 TBSP for 4 servings)**. Transfer chicken to a cutting board and chop into bite-size pieces if necessary. Set aside.



5 TOSS SALAD

- To bowl with **dressing**, toss together **lettuce**, **avocado**, **tomato**, and **sliced onion** until coated. Taste and season with **salt** and **pepper**.
- Stir in **half the chicken** and **half the pepper jack**.



6 SERVE

- Divide **salad** between bowls. Top with **remaining chicken** and **remaining pepper jack**. Serve.

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