



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Bell Pepper*



1 | 2
Lime



1.5 oz | 3 oz
Tomato Paste



1 TBSP | 2 TBSP
Fajita Spice Blend



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Chicken Cutlets



1 | 2
Chicken Stock
Concentrate



1 | 2
Tomato



2 | 4
Scallions



6 | 12
Flour Tortillas
Contains: Soy, Wheat



7.06 oz | 14.12 oz
Green Salsa



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!

*The ingredient you received may be a different color.

HELLO

GREEN SALSA

A tomatillo-based sauce that adds a tangy
twist to tacos

CHICKEN FAJITA FEAST

with Tomato Rice, Pico de Gallo, Green Salsa & Smoky Crema



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1000



FLAME-KISSED FLAVOR

If you have a few extra minutes, char your tortillas over the flames of your gas stove for smoky, fire-touched flavor.

BUST OUT

- Zester
- Whisk
- Small pot
- Baking sheet
- Paper towels
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few pieces until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Halve, core, and thinly slice **bell pepper**.



2 COOK RICE

- Heat a **large drizzle of oil** in a small pot (use a **medium pot for 4 servings**) over medium-high heat. Add **minced onion** and cook, stirring occasionally, until lightly browned, 1-3 minutes. Add **half the tomato paste** and **½ tsp Fajita Spice Blend (1 tsp for 4)**; cook, stirring frequently, until fragrant, 30-60 seconds. Stir in **1¼ cups water (2¼ cups for 4)**, **rice**, and a **big 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 ready to serve.



3 ROAST CHICKEN & VEGGIES

- While rice cooks, pat **chicken*** dry with paper towels and cut crosswise into ½-inch strips.
- In a small bowl, whisk together **stock concentrate**, **remaining tomato paste**, **remaining Fajita Spice Blend**, a **squeeze of lime juice (a big squeeze for 4 servings)**, and a **large drizzle of oil**.
- Toss chicken, **sliced onion**, and **bell pepper** on a baking sheet with **tomato paste mixture**. Season generously with **salt** and **pepper**. Roast on top rack until veggies are browned and chicken is cooked through, 14-17 minutes. Taste and season with **salt** and **pepper** if needed.



4 MAKE PICO DE GALLO

- Meanwhile, finely dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens.
- In a medium bowl, combine tomato, **scallion whites**, **half the scallion greens**, and a **squeeze of lime juice**. Taste and season with **salt** and **pepper**.



5 WARM TORTILLAS

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



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest**. Taste and season with **salt** and **pepper**.
- Transfer **chicken and veggies** to a serving bowl. Transfer rice to a separate serving bowl; garnish with **remaining scallion greens**. Serve family style with **tortillas**, **pico de gallo**, **green salsa**, **smoky crema**, and **remaining lime wedges** on the side.

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

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