



CHICKEN & GUAC BURRITO BOWLS

with Long Green Pepper, Salsa Fresca & Hot Sauce Crema



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this bowl-tastic dish.

PREP: 5 MIN

TOTAL: 35 MIN

CALORIES: 800



Long Green Pepper



Sour Cream
(Contains: Milk)



Guacamole



Shallot



Chicken Cutlets



Monterey Jack Cheese
(Contains: Milk)



Jasmine Rice



Hot Sauce



Roma Tomato



Lime



Southwest Spice Blend

START STRONG

Why do we always ask you to pat your chicken dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick, and ensures even browning once the chicken hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Medium pot
- Paper towels
- Zester
- Kosher salt
- 2 Small bowls
- Black pepper
- Large pan
- Aluminum foil
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Long Green Pepper 1 | 2
- Shallot 1 | 2
- Jasmine Rice ¾ Cup | 1½ Cup
- Roma Tomato 1 | 2
- Lime 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chicken Cutlets* 10 oz | 20 oz
- Guacamole ½ Cup | 1 Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup

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



1 PREP & COOK RICE

Wash and dry all produce. Halve, core, and thinly slice **green pepper** crosswise. Halve, peel, and thinly slice **shallot**; mince a few slices until you have 2 tsp (4 tsp for 4 servings). In a medium pot, combine **rice**, **1¼ cups water** (2¼ cups for 4), 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.



4 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring occasionally, until slightly softened, 5-6 minutes. Stir in **sliced shallot**, half the **Southwest Spice** (you'll use the rest in the next step), **salt**, and **pepper**. Cook until veggies are softened and lightly browned, 1-2 minutes. Turn off heat. Transfer to a plate and cover with foil to keep warm. Wipe out pan.

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2 MAKE SALSA FRESCA

While rice cooks, finely dice **tomato**. Zest and quarter **lime** (for 4 servings, zest 1 lime and quarter both). In a small bowl, combine tomato, **minced shallot**, and juice from half the lime. Season with **salt** and **pepper**.



5 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then rub to evenly coat with remaining **Southwest Spice**. When veggies are done, heat a large drizzle of **oil** in same pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat and transfer to a cutting board. Once cool enough to handle, slice chicken crosswise.



3 MAKE CREMA

In a second small bowl, combine **sour cream** and **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **lime zest**, **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Divide between bowls. Top rice with **chicken**, **veggies**, **guacamole**, **Monterey Jack**, and **salsa fresca**. Drizzle with **crema** and any remaining **hot sauce** if desired. Serve with remaining **lime wedges** on the side.

CRUNCH TIME

Happen to have some tortilla chips in your pantry? Crumble up a handful and sprinkle on top of your finished bowls.