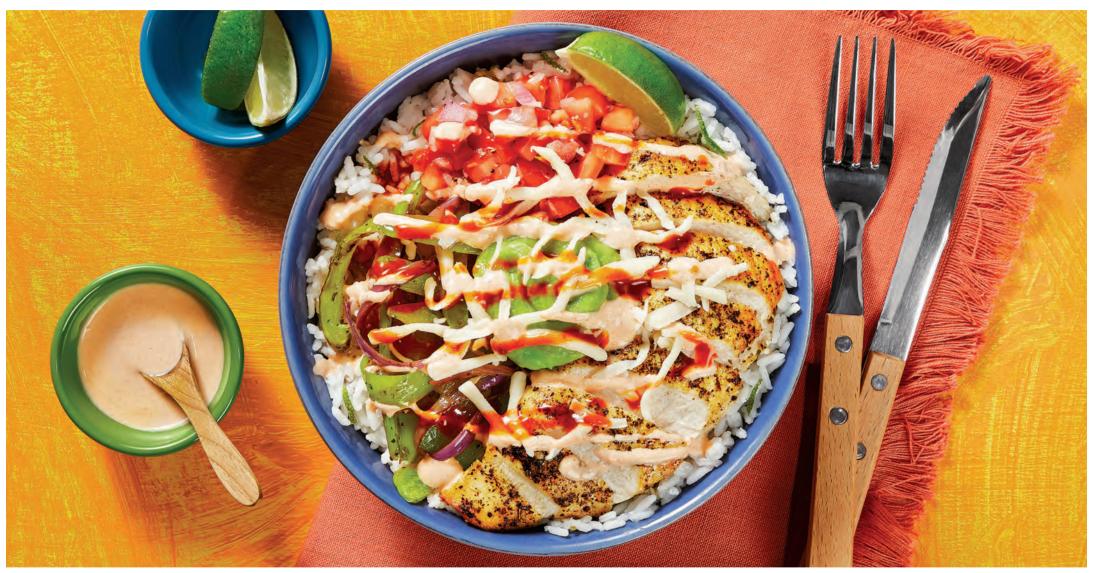


CHICKEN & GUAC BURRITO BOWLS

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.



TOTAL: 35 MIN CALORIES: 800



Long Green

Jasmine Rice





Hot Sauce



Guacamole

Roma Tomato



Lime

Shallot



Chicken Cutlets



Monterey Jack Cheese (Contains: Milk)



Spice Blend

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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 3/4 Cup | 11/2 Cup

• Roma Tomato 1 | 2

• Lime 1 | 2

• Sour Cream 2 TBSP | 4 TBSP

• Hot Sauce 1 tsp | 2 tsp

• Southwest Spice Blend 1TBSP | 2 TBSP

Chicken Cutlets*
 10 oz | 20 oz

• Guacamole ½ Cup | 1 Cup

• Monterey Jack Cheese 1/4 Cup | 1/2 Cup





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, 11/4 cups water (21/4 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.



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.



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.



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.



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.



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.

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