



CHIMI CHICKEN & YELLOW RICE BOWLS




with Charred Veggies & Fresh Salsa



HELLO CILANTRO

Bright, citrusy cilantro takes over for traditional parsley in this refreshing chimichurri.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 840**

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|--|---|---|---|---|--|
| 
Chicken Breast Strips | 
Cilantro | 
Cumin | 
Turmeric | 
Chili Pepper | 
Roma Tomato |
| 
Jasmine Rice | 
Garlic | 
Lemons | 
Chicken Stock Concentrates | 
Poblano Pepper | 
Red Onion |

START STRONG

Adjust the chimichurri to taste in step 4, adding more lemon or zest for acidity and more chili, garlic, and cumin for heat and aromatic depth. It should taste balanced, with no one flavor dominating.

BUST OUT

- Small pot
- Large pan
- Baking sheet
- Kosher salt
- Zester
- Black pepper
- 2 Small bowls
- Paper towels
- Olive oil (10 tsp | 16 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Jasmine Rice ¾ Cup | 1½ Cups
- Chicken Stock Concentrates 2 | 4
- Turmeric 1 tsp | 1 tsp
- Poblano Pepper 1 | 2
- Red Onion 1 | 2
- Roma Tomato 1 | 2
- Lemons 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Cilantro ¼ oz | ½ oz
- Chili Pepper 1 | 2
- Cumin 1 tsp | 2 tsp
- Chicken Breast Strips* 10 oz | 20 oz

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



1 COOK RICE

Preheat oven to 425 degrees. In a small pot, combine **rice**, half the **stock concentrates** (you'll use the rest later), **1¼ cups water** (2¼ cups for 4 servings), and **¼ tsp turmeric** (½ tsp for 4; we sent more). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 MAKE CHIMICHURRI & SALSA

In a small bowl, combine **cilantro**, half the **garlic**, half the **cumin** (you'll use the rest later), and juice from **1 lemon** (2 lemons for 4 servings). Add as much **lemon zest** and **chili** as you like. Stir in **2 TBSP olive oil** (4 TBSP for 4); season generously with **salt** and **pepper**. In a separate small bowl, combine **tomato**, **minced onion**, and lemon juice to taste. Season with **salt** and **pepper**.

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2 ROAST VEGGIES

Meanwhile, **wash and dry all produce**. Halve, core, and slice **poblano** into ½-inch-thick strips. Halve, peel, and slice **onion** into ½-inch-thick wedges; mince a few wedges until you have 2 TBSP (3 TBSP for 4). Toss poblano and **onion wedges** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until softened and lightly charred, 18-20 minutes.



5 COOK CHICKEN

Pat **chicken** dry with paper towels; season with **salt**, **pepper**, and remaining **cumin**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Stir in **2 TBSP water** (4 TBSP for 4) and remaining **garlic** and **stock concentrates** until combined. Simmer until saucy, 1-2 minutes. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted.



3 PREP

While veggies roast, finely dice **tomato**. Zest **1 lemon**; quarter lemons. Mince **garlic**. Finely chop **cilantro** leaves and stems. Thinly slice **chili**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**. Divide between bowls and top with **veggies**, **chicken**, and **salsa**. Spoon **chimichurri** over chicken. Serve with remaining **lemon wedges** on the side.

CHIMINY CRICKET

Loved this zippy green sauce? Try making it again to dress up chicken on taco night.