



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Sweet Potato



1 | 2  
Yellow Onion



2 | 2  
Scallions



1 | 2  
Roma Tomato



1 | 1  
Lime



1 TBSP | 2 TBSP  
Southwest Spice Blend



½ Cup | 1 Cup  
Jasmine Rice



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 1 tsp  
Chipotle Powder



10 oz | 20 oz  
Chicken Cutlets

## HELLO

### CHIPOTLE POWDER

This warm and smoky spice adds a touch of heat to cooling crema.

# CHIPOTLE CHICKEN & RICE BOWLS

with Roasted Sweet Potato & Salsa Fresca



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 630





## DICE IT UP

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will easily cut through the skin every time. Bye-bye, accidental tomato sauce.

## BUST OUT

- Zester
- Baking sheet
- Small pot
- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable 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 all produce.**
- Dice **sweet potato** into ½-inch pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Dice **tomato**.



## 2 ROAST VEGGIES

- Toss **sweet potato** on one side of a baking sheet with a **drizzle of oil**, **half the Southwest Spice** (you'll use the rest later), **salt**, and **pepper**. Toss **onion** on empty side with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack, tossing halfway through, until veggies are browned and tender, 25 minutes.



## 3 COOK RICE

- Meanwhile, heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute.
- Add **rice**, **¾ cup water** (**1½ cups for 4 servings**), 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 MAKE CHIPOTLE CREMA

- While rice cooks, in a small bowl, combine **sour cream**, a **squeeze of lime juice**, and a **pinch of chipotle powder** (taste and add more from there if you like things spicy). Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 5 COOK CHICKEN

- Pat **chicken\*** dry with paper towels; season with **remaining Southwest Spice**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Transfer to a cutting board. Let chicken rest 5 minutes (while making salsa in next step), then slice crosswise.



## 6 FINISH & SERVE

- In a second small bowl, combine **tomato**, **scallion greens**, a **squeeze of lime juice**, **salt**, and **pepper**.
- Fluff **rice** with a fork; add a squeeze of lime juice, **salt**, **pepper**, and **lime zest** to taste. **TIP: If you like, stir in 1 TBSP butter; 2 TBSP for 4 servings.**
- Divide rice between bowls; top with **veggies**, **chicken**, and **salsa**. Drizzle with **chipotle crema**. Serve with any **remaining lime wedges** on the side.

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