



JUMPIN' JACK CHICKEN BOWLS

with Rice, Sour Cream & Lime

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 1
Lime



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



1.5 oz | 3 oz
Tomato Paste



1 | 2
Microwaveable Rice



½ Cup | 1 Cup
Pepper Jack Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

HELLO

PEPPER JACK CHEESE

Creamy, buttery, spicy, and melty—a top-notch bowl topper to satisfy your cheesy cravings.



PREP: 5 MIN | COOK: 10 MIN | CALORIES: 680



UNDERCOVER

If your pan doesn't have a lid, no worries! A piece of foil or a baking sheet will work just as well in step 4.

BUST OUT

- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

- **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.
- Pat **chicken*** dry with paper towels; season with **Southwest Spice, salt, and pepper.**



3 MICROWAVE RICE

- While chicken cooks, partially open **rice** package; microwave according to package instructions, 90 seconds.



2 COOK CHICKEN

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **chicken**; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **scallion whites**; cook for 30 seconds.
- Stir in **½ cup water (1 cup for 4 servings), Tex-Mex paste, tomato paste**, and juice from half the **lime** until thoroughly combined. Bring to a simmer and cook until sauce has thickened, 1-2 minutes.



4 FINISH & SERVE

- Stir **1 TBSP butter (2 TBSP for 4 servings)** into pan with **chicken mixture** until melted. Sprinkle with **pepper jack**, then cover pan until cheese melts, 1 minute.
- Massage **rice** in package, then divide between bowls. Spoon **cheesy chicken** on top. Dollop with **sour cream** and sprinkle with **scallion greens**. Serve with remaining **lime wedges** on the side.