



MEXICAN CHICKEN & RICE BOWLS

with Salsa Fresca & Lime Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Chicken Stock Concentrate



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Long Green Pepper



1 | 2
Roma Tomato



2 | 2
Scallions



1 | 1
Lime



1 TBSP | 2 TBSP
Southwest Spice Blend



10 oz | 20 oz
Chicken Breast Strips



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

HELLO

TURMERIC

This warming spice, related to ginger, adds a subtle peppery heat and beautiful golden hue to rice.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 660



BUSTA LIMES

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the green surface layer from the lime, then mince it.

BUST OUT

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

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1 COOK RICE

- In a small pot, combine **stock concentrate**, $\frac{1}{4}$ tsp **turmeric** ($\frac{1}{2}$ tsp for 4 servings), and $\frac{3}{4}$ cup **water** ($1\frac{1}{2}$ cups for 4). (Be sure to measure the turmeric—we sent more.) Bring to a boil, then stir in **rice** and a pinch of **salt**. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season with remaining **Southwest Spice**, **salt**, and **pepper**.
- Add chicken and another large drizzle of **oil** to pan with **green pepper**. Cook, stirring occasionally, until chicken is cooked through and green pepper is caramelized, 4-6 minutes. Stir in **1 TBSP butter** (**2 TBSP for 4 servings**) until melted. Turn off heat.



2 PREP

- While rice cooks, **wash and dry all produce**.
- Halve, core, and thinly slice **green pepper** into strips. Dice **tomato**. Trim and thinly slice **scallions**. Zest and quarter **lime**.



5 MIX SALSA & SOUR CREAM

- While chicken cooks, in a small bowl, combine **tomato**, **scallions**, a squeeze of **lime juice**, **salt**, and **pepper**.
- In a separate small bowl, combine **sour cream**, **lime zest**, a squeeze of lime juice, **salt**, and **pepper**.



3 COOK GREEN PEPPER

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **green pepper**; season with half the **Southwest Spice** (you'll use the rest in the next step), **salt**, and **pepper**. Cook, stirring, until slightly softened, 2-3 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**). Season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken mixture**, **salsa**, and **lime sour cream**. Drizzle with **hot sauce** to taste. Serve with remaining **lime wedges** on the side.

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