



# QUESO FUNDIDO WITH CHICKEN & SMOKY BACON

with Roasted Green Peppers, Pickled Jalapeño & Pico de Gallo

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Long Green Peppers



1 | 2  
Jalapeño



1 | 2  
Lime



2 | 2  
Scallions



1 | 2  
Tomato



5 tsp | 10 tsp  
White Wine Vinegar



4 oz | 8 oz  
Bacon



1 TBSP | 2 TBSP  
Mexican Spice Blend



10 oz | 20 oz  
Chicken Cutlets



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



3 oz | 6 oz  
Queso Blanco Sauce  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1.5 oz | 3 oz  
Blue Corn Tortilla Chips  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



HELLO

## WINTER WARMER

Beat the post-holiday blues. Gather loved ones and cozy up around this crowd-pleasing queso-fest.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1330



# HELLO FRESH

## IN QUESO EMERGENCY

For a silky smooth pot of gold, gradually whisk in the cheeses a small handful at a time. Adding the cheese all at once will make the queso clump together.

## BUST OUT

- Baking sheet
- Paper towels
- 2 Small bowls
- Small pan
- Large pan
- Whisk
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, deseed, and slice **green peppers** into ½-inch-thick strips. Trim and halve **jalapeño** lengthwise, removing ribs and seeds for less heat; thinly slice into half-moons. Quarter **lime**. Dice **tomato**. Trim and thinly slice **scallions**.



### 2 ROAST GREEN PEPPERS

- Toss **green peppers** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until just softened and lightly charred, 12-15 minutes.



### 3 PICKLE JALAPEÑO & MAKE PICO

- Meanwhile, in a small microwave-safe bowl, combine **jalapeño, vinegar, juice from one lime wedge (two wedges for 4 servings), ½ tsp sugar (1 tsp for 4), salt, and pepper**. Microwave for 30 seconds; set aside to pickle.
- In a separate small bowl, combine **tomato, scallions, and juice from half a lime (whole lime for 4)**. Season with **salt and pepper**.



### 4 COOK BACON

- Slice **bacon\*** crosswise into ¼-inch pieces.
- Heat a large dry pan over medium-high heat. Add bacon in an even layer; cook, undisturbed, until crispy on bottom, 2-3 minutes. Stir bacon and continue to cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 2-5 minutes more.
- In the last 30 seconds of cooking, reduce heat to low and stir in **half the Mexican Spice Blend** until well coated and fragrant.
- Turn off heat; using a slotted spoon, transfer bacon to a paper-towel-lined plate. Discard bacon fat; carefully wash out pan.



### 5 COOK CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **remaining Mexican Spice Blend, salt, and pepper**.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken is browning too quickly, reduce heat to medium and cover pan with lid.**
- Transfer to a cutting board to rest.



### 6 MAKE QUESO FUNDIDO

- Heat **cream sauce base** in a small pan (**medium pan for 4 servings**) over medium-high heat until steaming and slightly bubbling, 1-2 minutes.
- Reduce heat to medium, then gently whisk in **queso blanco sauce** until well combined. Gently stir in **Mexican cheese blend** and **mozzarella**, one packet at a time, until smooth. Remove pan from heat.



### 7 FINISH & SERVE

- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.
- Slice **chicken** crosswise.
- Top **queso fundido** with **bacon, a few spoonfuls of pico de gallo, and a few slices of pickled jalapeño**.
- Place pan with queso fundido in the center of a large serving board; arrange chicken, tortillas, **tortilla chips, roasted green peppers, and remaining pickled jalapeño (draining first)** alongside. Squeeze **remaining lime** over chicken and serve with remaining pico de gallo on the side.

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\*Bacon is fully cooked when internal temperature reaches 145°.  
\*Chicken is fully cooked when internal temperature reaches 165°.

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