



SOUTHWEST CHICKEN SAUSAGE & RICE SKILLET

with Salsa Fresca & Lime Crema



HELLO SALSA FRESCA

Juicy tomatoes and tangy lime juice add fresh contrast to this warm, hearty dish.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 780



Yellow Onion



Roma Tomato



Italian Chicken Sausage Mix



Jasmine Rice



Sour Cream
(Contains: Milk)



Hot Sauce



Long Green Pepper



Lime



Southwest Spice Blend



Chicken Stock Concentrate



Pepper Jack Cheese
(Contains: Milk)

START STRONG

Once the rice is done cooking in step 1, remove pot from heat and keep covered until ready to use in step 4. Letting rice steam allows moisture to evenly distribute for perfect grains every time.

BUST OUT

- Small pot
- Large pan
- Zester
- Kosher salt
- 2 Small bowls
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Jasmine Rice **½ Cup** | **1 Cup**
- Yellow Onion **1** | **2**
- Long Green Pepper **1** | **2**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Sour Cream **4 TBSP** | **8 TBSP**
- Italian Chicken Sausage Mix* **9 oz** | **18 oz**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Pepper Jack Cheese **½ Cup** | **1 Cup**
- Hot Sauce **1 tsp** | **2 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 COOK RICE & PREP

Adjust rack to top position and heat broiler to high or oven to 500 degrees. **Wash and dry all produce.** In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Meanwhile, halve, peel, and thinly slice **onion**. Core, deseed, and dice **green pepper**. Dice **tomato**. Zest and quarter **lime** (quarter both limes for 4).



4 ADD RICE

Add cooked **rice**, **stock concentrate**, **1 TBSP butter** (2 TBSP for 4 servings), and **¼ cup water** (½ cup for 4) to pan. Stir to thoroughly combine. **TIP:** If pan isn't ovenproof, transfer mixture now to a baking dish.



2 MAKE CREMA & SALSA

In a small bowl, combine **sour cream**, **lime juice** to taste, and a pinch of **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. In a separate small bowl, combine **tomato**, a drizzle of **olive oil**, a pinch of **salt**, and **lime juice** and **zest** to taste.



5 BROIL DISH

Top **sausage mixture** with **pepper jack**. Broil or bake until cheese is bubbly, 2-3 minutes.



3 COOK SAUSAGE & VEGGIES

Heat a large drizzle of **oil** in a large, preferably ovenproof, pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, 1-2 minutes. Add **onion**, **green pepper**, and **Southwest Spice**. Cook, stirring, until veggies are lightly browned and sausage is cooked through, 5-7 minutes.



6 SERVE

Top broiled **sausage mixture** with **salsa** and **crema**. Drizzle with **hot sauce** if desired. Serve with any remaining **lime wedges** on the side.

VEG OUT

For a vegetarian version, swap out the sausage for more cooked veggies like mushrooms or zucchini.

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