



SOUTHWEST CHICKEN SAUSAGE & RICE SKILLET

with Salsa Fresca & Smoky Red Pepper Crema



HELLO SALSA FRESCA

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 770**



Yellow Onion



Roma Tomato



Italian Chicken Sausage Mix



Jasmine Rice



Smoky Red Pepper Crema
(Contains: Milk, Soy)



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. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ½ Cup | 1 Cup
- Lime 1 | 2
- Roma Tomato 1 | 2
- Yellow Onion 1 | 2
- Long Green Pepper 1 | 2
- Smoky Red Pepper Crema 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.



1 COOK RICE & PREP

Adjust rack to top position and heat broiler to high. **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, zest and quarter **lime** (for 4, zest 1 lime; quarter both). Dice **tomato**. Halve, peel, and thinly slice **onion**. Core, deseed, and dice **green pepper**.



4 ADD RICE

Add cooked **rice**, **stock concentrate**, **1 TBSP butter** (2 TBSP for 4 servings), and ¼ **cup water** (⅓ cup for 4) to pan. Stir to thoroughly combine. **TIP:** If pan isn't ovenproof, transfer mixture now to a baking dish.



2 MIX CREMA & MAKE SALSA

In a small bowl, combine **smoky red pepper crema**, a pinch of **salt**, and **lime juice** to taste. 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 as much **lime juice** and **zest** as you like.



5 BROIL DISH

Top **sausage mixture** with **pepper jack**. Broil on top rack until cheese is bubbly, 2-3 minutes. **TIP:** Watch carefully to avoid burning.



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 and rice skillet** with **salsa** and **crema**. Drizzle with **hot sauce** if desired. Divide between plates and 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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