



SOUTHWEST CHICKEN SAUSAGE & RICE SKILLET

with Salsa Fresca & Lime Crema

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 1
Lime



1 | 2
Roma Tomato



1 | 2
Yellow Onion



1 | 2
Long Green
Pepper



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



9 oz | 18 oz
Italian Chicken
Sausage Mix



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



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



MAKE IT GRAIN

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
- Large pan
- Kosher salt
- Olive oil (**1 tsp** | **1 tsp**)
- Vegetable oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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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**. 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 (½ 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 **sour cream**, 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 **Mexican cheese**.
- 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 mixture** with **salsa** and **crema**. Drizzle with **hot sauce** if desired. Divide between plates and serve with any remaining **lime wedges** on the side.

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