



## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Yellow Onion



1 | 2  
Long Green  
Pepper



1 | 2  
Roma Tomato



1 | 1  
Lime



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  
Pepper Jack  
Cheese  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce

## HELLO

### SALSA FRESCA

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

# SOUTHWEST CHICKEN SAUSAGE & RICE SKILLET

with Salsa Fresca & Lime Crema



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 800



## 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. Letting rice steam allows moisture to evenly distribute, resulting in perfect grains every time.

## BUST OUT

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

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



## 1 COOK RICE & PREP

- 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.
- Keep covered off heat until ready to use in step 4.
- Meanwhile, halve, peel, and thinly slice **onion**. Core, deseed, and dice **green pepper**. Dice **tomato**. Zest and quarter **lime**.



## 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**, 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 **lime zest** as you like.



## 5 BROIL DISH

- Top **sausage mixture** with **pepper jack**. Broil 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. Serve with any **remaining lime wedges** on the side.