



# SPANISH ONE-PAN CHICKEN

with Chorizo and Bell Pepper



## HELLO CHORIZO

The Spanish-style sausage has fragrant spices that infuse this dish with warm flavors.

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 630**



Dried Chorizo  
(Contains: Milk)



Bell Pepper\*



Garlic



Scallions



Basmati Rice



Chicken Breasts



Yellow Onion



Lemon



Southwest Spice Blend



Chicken Stock Concentrate

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!



## START STRONG

When cooking rice in a pan, use the widest pan you've got. This helps it cook evenly and will give it a perfect al dente texture throughout.

## BUST OUT

- Large pan
- Slotted spoon
- Paper towel
- Vegetable oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |                     |
|-----------------------------|---------------------|
| • Dried Chorizo             | 3 oz   6 oz         |
| • Chicken Breasts           | 12 oz   24 oz       |
| • Bell Pepper               | 1   2               |
| • Yellow Onion              | 1   2               |
| • Garlic                    | 2 Cloves   4 Cloves |
| • Lemon                     | 1   1               |
| • Scallions                 | 2   4               |
| • Southwest Spice Blend     | 1 TBSP   2 TBSP     |
| • Basmati Rice              | ½ Cup   1 Cup       |
| • Chicken Stock Concentrate | 1   2               |

## HELLO WINE



PAIR WITH

Ebro Spanish Tempranillo, 2016

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## 1 SLICE CHORIZO

Wash and dry all produce. Slice **chorizo** into ¼-inch-thick rounds.



## 2 CRISP CHORIZO

Heat a large pan over medium heat. Add **chorizo** and cook until crisp and some oil releases, 2-3 minutes per side. Remove from pan with a slotted spoon and set aside on a paper-towel-lined plate, keeping as much oil in pan as possible.



## 3 COOK CHICKEN

Return pan used for chorizo to medium heat. (**TIP:** If pan seems dry, add a drizzle of oil.) Season **chicken** all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 5-6 minutes per side. Remove from pan and set aside.



## 4 PREP AND COOK VEGGIES

While chicken cooks, core and seed **bell pepper**, then thinly slice. Halve, peel, and dice **onion**. Mince or grate **garlic**. Cut **lemon** into wedges. Trim, then thinly slice **scallions**, keeping greens and whites separate. Add a drizzle of **oil** to same pan over medium heat. Add **onion**, **garlic**, **bell pepper**, **scallion whites**, half the **chorizo**, and **Southwest spice**. Cook, tossing, until veggies are just softened, 3-4 minutes.



## 5 SIMMER RICE

Add **rice** to pan and stir to coat. Stir in **1 cup water**, **stock concentrate**, and a pinch of **salt**. Cover and reduce heat to low. Cook until tender, 15-20 minutes. **TIP:** If your pan doesn't have a lid, cover it carefully with a piece of aluminum foil.



## 6 FINISH AND SERVE

Fluff **rice** with a fork and season generously with **salt** and **pepper**. Place **chicken** on top of rice and sprinkle with remaining **chorizo**. Remove pan from heat and garnish with **scallion greens** and a few squeezes of **lemon**. Divide between plates and serve with remaining lemon wedges on the side.

## PERFECTO!

Make this dish again with shrimp for a seafood-lover's delight.

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