

STREET-CART-STYLE CHICKEN SHAWARMA BOWLS

with Bell Pepper, Pistachio Rice & Creamy Cilantro Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



1 | 2 Bell Pepper*



1/4 oz | 1/4 oz Cilantro



1/2 oz | 1 oz
Pistachios
Contains: Tree Nuts



1|1 Lemon



10 oz | 20 oz Chicken Breast Strips



2 TBSP | 4 TBSP Yogurt Contains: Milk



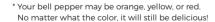
1/2 Cup | 1 Cup Basmati Rice



1 TBSP | 1 TBSP Shawarma Spice Blend



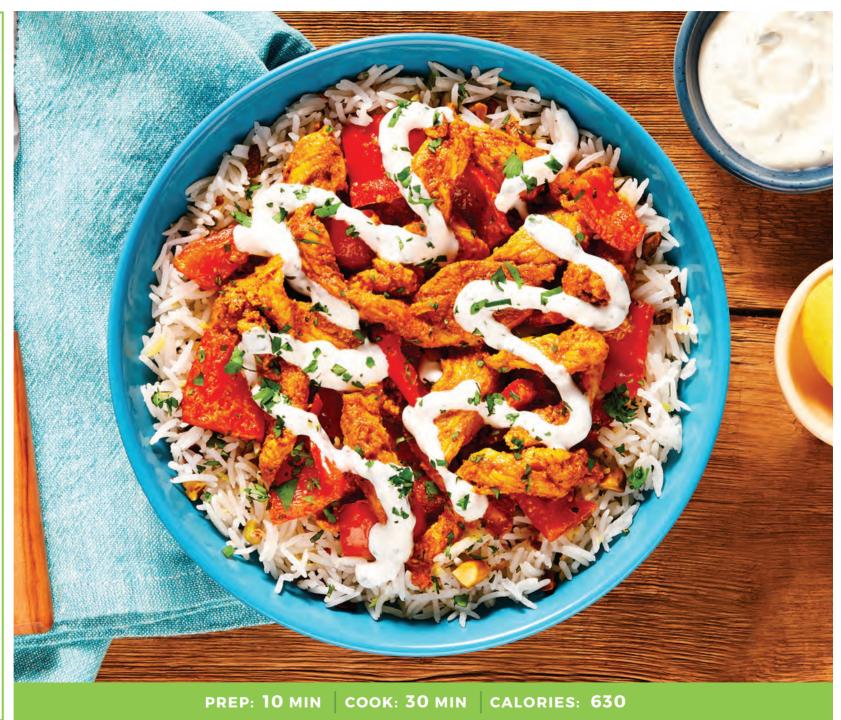
4 TBSP | 8 TBSP Sour Cream Contains: Milk



HELLO

PISTACHIO RICE

Buttery jasmine rice is studded with pistachios for crunch.



7

HelloFRESH

DAIRY TO DREAM

Yogurt is a marinade game changer-it tenderizes meat quickly for juicy, super-flavorful results. Try this technique again with pork or lamb chops!

BUST OUT

- Zester
- Medium bowl
- Paper towels
- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)

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



1 PREP & MARINATE CHICKEN

- Wash and dry all produce.
- Peel and mince garlic. Core, deseed, and dice **bell pepper** into 1-inch pieces. Finely chop **cilantro**. Zest and quarter lemon. Roughly chop pistachios.
- Place **chicken*** in a medium bowl and pat dry with paper towels. Toss with yogurt, a drizzle of olive oil, ¾ of the garlic, half the Shawarma Spice (all for 4 servings), salt, and pepper. Set aside to marinate.



2 COOK RICE

• In a small pot, combine rice, 34 cup water (11/4 cups for 4 servings), and a big 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 serve.



3 COOK BELL PEPPER

· While rice cooks, heat a drizzle of olive oil in a large pan over medium heat. Add **bell pepper** and season with salt and pepper. Cook, stirring occasionally, until tender, 7-10 minutes. (TIP: If needed, add splashes of water to help the pepper soften.) Turn off heat: remove from pan and set aside. Wash out pan.



4 MAKE SAUCE

• While bell pepper cooks, in a small bowl, combine sour cream, half the cilantro. half the lemon zest. a squeeze of lemon juice, and remaining garlic. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



5 COOK CHICKEN

- Heat a drizzle of **olive oil** in pan used for bell pepper over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in cooked bell pepper, then remove pan from heat. Taste and season with salt and pepper.



- Fluff rice with a fork; stir in pistachios, remaining lemon zest, 1 TBSP butter, and a pinch of salt.
- Divide rice between bowls and top with **chicken mixture**. Drizzle with creamy cilantro sauce and sprinkle with remaining cilantro. Serve with remaining lemon wedges on the side.