



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*



¼ oz | ¼ oz
Cilantro



½ 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 TBSP | 1 TBSP
Shawarma Spice
Blend



½ Cup | 1 Cup
Basmati Rice



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

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

HELLO

PISTACHIO RICE

Buttery jasmine rice is studded with pistachios for crunch.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 630



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)
Contains: Milk

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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**, $\frac{3}{4}$ of the garlic, half the **Shawarma Spice (all for 4 servings)**, **salt**, and **pepper**. Set aside to marinate.



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**.



2 COOK RICE

- In a small pot, combine **rice**, $\frac{3}{4}$ cup **water (1 $\frac{1}{4}$ 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.



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**.



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.



6 FINISH & SERVE

- 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.

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