



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 | 2 TBSP
Shawarma Spice
Blend



½ Cup | 1 Cup
Basmati Rice



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.

HELLO

PISTACHIO RICE

Buttery basmati rice is studded with pistachios for crunch.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 590



HELLO FRESH

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 (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

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1 PREP & MARINATE CHICKEN

- Wash and dry all produce.
- Core, deseed, and dice **bell pepper** into 1-inch pieces. Finely chop **cilantro**. Zest and quarter **lemon**. Peel and mince **garlic**. Roughly chop **pistachios**.
- Place **chicken*** in a medium bowl and pat dry with paper towels. Toss with **yogurt**, **Shawarma Spice**, $\frac{3}{4}$ of the garlic, a **drizzle of olive oil**, **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**, **remaining garlic**, and a **squeeze of lemon juice**. 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 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 **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 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**, and a **pinch of salt**. **TIP: For extra-rich rice, stir in 1 TBSP butter.**
- 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°.