



YUCATAN CITRUS CHICKEN BOWLS

with Poblano, Smoky Red Pepper Crema & Pickled Onion

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Mandarin Orange



1 | 2
Lime



1 | 2
Red Onion



1 | 2
Poblano Pepper



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Chicken Breast Strips



1 | 2
Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest Spice Blend



½ Cup | 1 Cup
Jasmine Rice



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk, Soy



1 tsp | 1 tsp
Ancho Chili Powder

HELLO

MANDARIN ORANGE

Sweeter than the common orange, this fruit squeezes juice that's perfect for marinades, sauces, or sipping on its own.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650



HELLO FRESH

MARVELOUS MARINADE

Citrus juice is a key ingredient in the cuisine of the Yucatan, a region bordering the Gulf of Mexico. There, it's often used as a marinade for meat, as well as a pickling liquid for tangy onions. Here, we pair lime and mandarin orange juices with zesty spices to add punchy, vibrant complexity to chicken, and garnish with lime-pickled onion slices for good measure.

BUST OUT

- Zester
- Paper towels
- Medium bowl
- Small pot
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Vegetable 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.**
- Halve **mandarin**. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **poblano** crosswise into strips. Roughly chop **cilantro**.
- Pat **chicken*** dry with paper towels; place in a medium bowl. Toss with **Tex-Mex paste**, **juice from whole mandarin**, **juice from 1 lime wedge** (for 4 servings, add juice from both mandarins and 2 lime wedges), **lime zest**, and **half the Southwest Spice** (you'll use the rest in the next step).



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3-4 minutes.
- Add another **drizzle of oil** and **remaining onion**; season with **salt** and **pepper**. Cook, stirring, until veggies are tender, 4-6 minutes.
- Transfer to a plate.



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (**1½ cups water for 4 servings**), **remaining Southwest Spice**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. 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 same pan over medium-high heat. Add **chicken** and cook, stirring occasionally, until lightly charred and cooked through, 4-6 minutes. Add a **pinch of chili powder** to taste. Taste and season with **salt** and **pepper**.
- Stir in **cooked veggies**, then remove pan from heat.



3 PICKLE ONION & MIX CREMA

- While rice cooks, in a small microwave-safe bowl, combine **¼ of the onion**, **juice from half the lime**, **¼ tsp sugar** (**½ tsp for 4 servings**), and a **pinch of salt**. Microwave until onion is softened, 1 minute. Set aside.
- In a separate small bowl, combine **smoky red pepper crema** and a **pinch of salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** to taste.
- Divide rice between bowls and top with **chicken and veggie mixture**, a **drizzle of crema**, and as much **pickled onion** (draining first) as you like. Sprinkle with **cilantro**. Cut **remaining lime** into wedges and serve on the side.

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