



# SOUTHWEST CHICKEN SAUSAGE AND RICE SKILLET

with Salsa Fresca and Lime Crema



## HELLO SALSAS FRESCA

Juicy tomatoes and tangy lime juice add a cool contrast to this warm, hearty dish.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 720**



Yellow Onions



Roma Tomatoes



Italian Chicken Sausage Mix



Jasmine Rice



Sour Cream  
(Contains: Milk)



Hot Sauce



Long Green Peppers



Limes



Southwest Spice Blend



Chicken Stock Concentrates



Pepper Jack Cheese  
(Contains: Milk)



## START STRONG

Watch out when broiling in step 5. The broiler is a strong tool, so be sure to check on your dish periodically for any burning. Remove from oven as soon as you see melty cheese!

## BUST OUT

- Medium pot
- Zester
- 2 Small bowls
- Large pan
- Olive oil (1 tsp)
- Vegetable oil (2 TBSP)
- Butter (2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- |                                |        |
|--------------------------------|--------|
| • Jasmine Rice                 | 1 Cup  |
| • Yellow Onions                | 2      |
| • Long Green Peppers           | 2      |
| • Roma Tomatoes                | 2      |
| • Limes                        | 2      |
| • Sour Cream                   | 8 TBSP |
| • Italian Chicken Sausage Mix* | 18 oz  |
| • Southwest Spice Blend        | 2 TBSP |
| • Chicken Stock Concentrates   | 2      |
| • Pepper Jack Cheese           | 1 Cup  |
| • Hot Sauce                    | 2 tsp  |

\* Chicken sausage is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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# HelloFRESH



## 1 MAKE RICE AND PREP

Adjust rack to top position and preheat broiler to high. **Wash and dry all produce.** In a medium pot, combine **rice**, **1½ cups water**, and a pinch of **salt**. Bring to a boil over medium-high heat. Once boiling, cover and reduce heat to low. Cook until tender, about 15 minutes. Meanwhile, halve, peel, and thinly slice **onions**. Halve, core, and deseed **peppers**, then dice. Dice **tomatoes**. Zest **limes** until you have 1 tsp; quarter limes.



## 4 ADD RICE

Add **rice**, **stock concentrates**, **2 TBSP butter**, and **½ cup water** to pan with **sausage** and **veggies**. Stir to thoroughly combine.



## 2 MAKE CREMA AND SALSA

Meanwhile, in a small bowl, combine **sour cream**, juice from **2 lime wedges**, a pinch of **salt**, and enough **water** to give mixture a drizzling consistency (start with 1 TBSP water). In another small bowl, combine **tomatoes**, **1 tsp lime zest**, a drizzle of **olive oil**, a pinch of salt, and the juice from 2 lime wedges.



## 5 MELT CHEESE

(**TIP:** If pan isn't ovenproof, transfer mixture now to a baking dish.) Top **sausage mixture** with **cheese** and broil until cheese is bubbly, 2-3 minutes.



## 3 COOK SAUSAGE AND VEGGIES

Heat **2 TBSP oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage** and cook, breaking up meat into pieces, about 1 minute. Add **onions**, **peppers**, and **Southwest Spice**. Cook, stirring, until lightly browned and sausage is cooked through, 5-7 minutes more.



## 6 SERVE

Top **sausage mixture** with **crema** and **salsa**. Drizzle with **hot sauce** if desired. Serve with any remaining **lime wedges** on the side for squeezing over.

## FRESH TALK

True or false: limes grow on trees.

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