



# MEXICAN CHICKEN & RICE BOWLS

with Chicken Thighs, Salsa Fresca & Lime Sour Cream

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Chicken Stock  
Concentrate



1 tsp | 1 tsp  
Turmeric



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Long Green  
Pepper



1 | 2  
Tomato



2 | 2  
Scallions



1 | 1  
Lime



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 | 2  
Tex-Mex Paste



10 oz | 20 oz  
Diced Chicken  
Thighs



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



### HELLO

### TURMERIC

This warming spice adds a subtle heat  
and golden hue to rice.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 690



## SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

## BUST OUT

- Small pot
- Zester
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 COOK RICE

- In a small pot, combine **stock concentrate**, **half the Southwest Spice Blend**, **¼ tsp turmeric** (½ tsp for 4 servings; be sure to measure the turmeric—we sent more), and **¾ cup water** (1½ cups for 4). Bring to a boil, then stir in **rice** and a **pinch of salt**. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 COOK CHICKEN

- Meanwhile, season **chicken\*** with **remaining Southwest Spice Blend**.
- Once **green pepper** is slightly softened, add chicken and a **large drizzle of oil** to pan. Cook, stirring occasionally, until chicken is cooked through and green pepper is caramelized, 4-6 minutes.
- Add **Tex-Mex paste** and **¼ cup water** (½ cup for 4 servings); cook, stirring, until sauce has thickened, 2-3 minutes.
- Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Turn off heat.



### 2 PREP

- While rice cooks, **wash and dry produce**.
- Halve, core, and thinly slice **green pepper** into strips. Dice **tomato**. Trim and thinly slice **scallions**. Zest and quarter **lime**.



### 5 MAKE TOPPINGS

- While chicken cooks, in a small bowl, combine **tomato**, **scallions**, a **squeeze of lime juice**, **salt**, and **pepper**.
- In a separate small bowl, combine **sour cream**, **lime zest**, a squeeze of lime juice, **salt**, and **pepper**.



### 3 COOK GREEN PEPPER

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring, until slightly softened, 2-3 minutes.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken mixture**, **salsa**, and **lime sour cream**. Drizzle with **hot sauce** to taste. Serve with **remaining lime wedges** on the side.

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