



CHEESY CHICKEN & SPICED BLACK BEANS

with Cilantro, Smoky Red Pepper Crema & Garlic Bread

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Cilantro



1 | 1
Lime



1.5 oz | 3 oz
Tomato Paste



13.4 oz | 26.8 oz
Black Beans



1 TBSP | 2 TBSP
Southwest Spice Blend



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Chicken Cutlets



2 | 4
Oven-Ready Aluminum Trays



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



1 | 2
Demi-Baguette
Contains: Soy, Wheat



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

HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 840



BUTTER UP

In step 5, you'll make a compound butter (butter with other ingredients mixed in). This one has garlic powder and a little extra salt, but the sky's the limit when it comes to other ways to compound. Try lemon zest + parsley for couscous, or honey + cinnamon for pancakes.

BUST OUT

- Medium bowl
- Paper towels
- Baking sheet
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Pick **cilantro leaves** from stems; roughly tear leaves. Quarter **lime**.



2 SEASON BEANS

- In a medium microwave-safe bowl, combine **tomato paste**, **¼ cup water (½ cup for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)**. Microwave until butter is melted, 45 seconds.
- Stir to combine, then stir in **beans** and their **liquid**, half the **cilantro leaves**, half the **Southwest Spice**, **¾ tsp garlic powder (1½ tsp for 4)**, juice from half the **lime**, **½ tsp salt (1 tsp for 4)**, and **pepper**. (You'll use the rest of the Southwest Spice and garlic powder later.)



3 SEASON CHICKEN

- Pat **chicken*** dry with paper towels. Drizzle each piece with **oil**, then season all over with remaining **Southwest Spice**, **salt**, and **pepper**; rub to coat.



4 BAKE

- Place **aluminum trays** on a baking sheet.
- Divide **bean mixture** between trays and place **chicken** on top.
- Bake on middle rack for 10 minutes. (**For 4 servings, divide trays between two baking sheets; bake on top and middle racks, swapping rack positions halfway through baking.**)
- After 10 minutes, sprinkle chicken with **Monterey Jack**. Return to oven until chicken is cooked through and cheese has melted, 10-15 minutes more.



5 MAKE GARLIC BREAD

- While chicken and beans bake, place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until softened, 5-10 seconds. Stir in remaining **garlic powder** and a pinch of **salt**.
- Halve **baguette** and spread **garlic butter** onto cut sides. When chicken and beans have 5 minutes left, add baguette halves cut sides up to baking sheet. Toast until golden brown.



6 FINISH & SERVE

- Squeeze juice from remaining **lime wedges** over **cheesy chicken and beans**. Dollop with **smoky red pepper crema** and sprinkle with remaining **cilantro leaves**. Serve with **garlic bread** on the side. **TIP: Halve bread on a diagonal first if desired.**

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