



CHIMI CHICKEN & YELLOW RICE BOWLS

with Charred Veggies & Fresh Salsa



HELLO CILANTRO

Bright cilantro takes over for traditional parsley in this refreshing chimichurri.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 770**



Chicken Breast Strips



Cilantro



Cumin



Turmeric



Chili Pepper



Roma Tomato



Jasmine Rice



Garlic



Lemons



Chicken Stock Concentrates



Poblano Pepper



Yellow Onion

START STRONG

Adjust the chimichurri to taste in step 4, adding more lemon juice or zest for acidity and more chili, garlic, and cumin for heat and aromatic depth. It should taste balanced, with no one flavor dominating.

BUST OUT

- Small pot
- Large pan
- Baking sheet
- Kosher salt
- Zester
- Black pepper
- 2 Small bowls
- Paper towels
- Olive oil (3 TBSP | 5 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **¾ Cup** | **1½ Cups**
- Chicken Stock Concentrates **2** | **4**
- Turmeric **1 tsp** | **1 tsp**
- Poblano Pepper **1** | **2**
- Yellow Onion **1** | **2**
- Roma Tomato **1** | **2**
- Lemons **2** | **4**
- Garlic **2 Cloves** | **4 Cloves**
- Cilantro **¼ oz** | **½ oz**
- Chili Pepper **1** | **2**
- Cumin **1 tsp** | **2 tsp**
- Chicken Breast Strips* **10 oz** | **20 oz**

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



1 COOK RICE

Preheat oven to 425 degrees.

Wash and dry all produce. In a small pot, combine **rice**, half the **stock concentrates** (you'll use the rest later), **1¼ cups water** (2¼ cups for 4 servings), and **¼ tsp turmeric** (½ tsp for 4; we sent more). 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.



4 MAKE CHIMICHURRI & SALSA

In a small bowl, combine **cilantro**, half the **garlic**, half the **cumin** (you'll use the rest later), and juice from **1 lemon** (2 lemons for 4 servings). Add as much **lemon zest** and **chili** as you like. Stir in **2 TBSP olive oil** (4 TBSP for 4); season generously with **salt** and **pepper**. In a separate small bowl, combine **tomato**, **minced onion**, and lemon juice to taste. Season with **salt** and **pepper**.

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2 ROAST VEGGIES

Meanwhile, halve, core, and slice **poblano** into ½-inch-thick strips. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 2 TBSP (3 TBSP for 4 servings). Toss poblano and **onion wedges** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until softened and lightly charred, 18-20 minutes.



5 COOK CHICKEN

Pat **chicken** dry with paper towels; season with **salt**, **pepper**, and remaining **cumin**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Stir in **2 TBSP water** (4 TBSP for 4 servings) and remaining **garlic** and **stock concentrates** until combined. Simmer until saucy, 1-2 minutes. Turn off heat.



3 PREP

While veggies roast, finely dice **tomato**. Zest **1 lemon**; quarter lemons. Mince **garlic**. Finely chop **cilantro**. Thinly slice **chili**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**. Divide between bowls and top with **veggies**, **chicken**, and **salsa**. Spoon **chimichurri** over chicken. Serve with remaining **lemon wedges** on the side.

CHIMINY CRICKET

Loved this zippy green sauce? Try making it again to dress up chicken on taco night.