



# CHIPOTLE CHICKEN AND SAVORY YELLOW RICE











with Salsa Fresca and Spicy Lime Cream



## HELLO YELLOW RICE

Cooked with chicken stock and turmeric for warm, savory flavor and a beautiful golden hue

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 660

- |  |   |  |  |   |
|--|---|--|--|---|
| <br>Red Onion   | <br>Lime     | <br>Chicken Stock Concentrate | <br>Jasmine Rice    | <br>Chipotle Powder                |
| <br>Roma Tomato | <br>Cilantro | <br>Turmeric                  | <br>Chicken Cutlets | <br>Sour Cream<br>(Contains: Milk) |

## START STRONG

Chipotle powder has a rich, smoky flavor and spiciness on par with a jalapeño (the pepper it's made from!). If you're spice-sensitive, use a small pinch when seasoning the chicken in step 3. When mixing it into the spicy lime cream in step 5, be sure to taste as you go. You're the chef, after all.

## BUST OUT

- Zester
- Small bowl
- Medium pot
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Medium bowl
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Roma Tomato 1 | 2
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Chicken Stock Concentrate 1 | 2
- Turmeric 1 tsp | 1 tsp
- Jasmine Rice ¾ Cup | 1½ Cups
- Chicken Cutlets\* 10 oz | 20 oz
- Chipotle Powder 1 tsp | 1 tsp
- Sour Cream 2 TBSP | 4 TBSP

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

## WINE CLUB

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# HelloFRESH



## 1 PREP

**Wash and dry all produce.** Halve, peel, and finely dice **onion**. Dice **tomato**. Zest and quarter **lime** (quarter both limes for 4 servings). Mince **cilantro** leaves and stems.



## 4 MAKE SALSA FRESCA

While chicken cooks, combine **tomato, cilantro, and 2 TBSP onion** (3 TBSP for 4 servings) in a medium bowl (taste and add more onion if desired). Squeeze in **lime juice** to taste. Season with **salt and pepper**. Set aside, stirring occasionally, until ready to serve.



## 2 COOK RICE

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a medium pot over medium-high heat. Add half the **onion** and cook until slightly softened, 1-2 minutes. Stir in **1¼ cups water** (2¼ cups for 4), **stock concentrate, ¼ tsp turmeric** (½ tsp for 4; we sent more), and **salt**. Bring to a boil, then stir in **rice**. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 MAKE SPICY LIME CREAM

In a small bowl, combine **sour cream, lime juice and zest** to taste, and a pinch of **chipotle powder** (for an even spicier kick, use up to ¼ tsp). Season with **salt and pepper**.



## 3 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt, pepper**, and a pinch of **chipotle powder** (use up to ¼ tsp if you like spicy food). Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. (**TIP:** Lower heat if chipotle powder is browning too quickly.) Turn off heat; transfer to a cutting board.



## 6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter**, half the **salsa**, any remaining **lime zest, salt, and pepper**. Divide between bowls. Slice **chicken** crosswise; arrange over rice. Top chicken with **spicy lime cream** and remaining **salsa**. Cut any remaining **lime** into wedges; serve on the side.

## MORE, PLEASE

Use your extra turmeric in a yogurt sauce, your morning smoothie, or whisked into salad dressing!

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