



NACHO-INSPIRED CRISPY CRUST CHICKEN

served with Green Bell Pepper Rice & Traditional Fixings

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Green Bell
Pepper



1 TBSP | 2 TBSP
Southwest Spice
Blend



10 oz | 20 oz
Chicken Cutlets



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Lime



1 | 2
Roma Tomato



2 | 4
Scallions

HELLO

SALSA FRESCA

A refreshing blend of chopped tomato, scallions, and tangy lime juice that pairs perfectly with crispy chicken and fluffy rice



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



THE RICE IS RIGHT

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 3, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

- Baking sheet
- Aluminum foil
- 2 Medium bowls
- Small pot
- Paper towels
- Zester
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with foil and **lightly oil**. **Wash and dry all produce.**
- Core, deseed, and dice **bell pepper** into $\frac{3}{4}$ -inch pieces. Toss on one side of prepared sheet with a **drizzle of oil**, **1 tsp Southwest Spice** (2 tsp for 4 servings), **salt**, and **pepper**. (You'll use the remaining Southwest Spice in the next step.)



4 BAKE CHICKEN

- While rice cooks, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Place on opposite side of sheet from **bell pepper**. Spread **half the sour cream** (you'll use the rest in the next step) onto tops of chicken. Mound with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Bake on middle rack until chicken is cooked through, crust is golden, and bell pepper is tender, 15-18 minutes.



2 MAKE PANKO CRUST

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**, **Monterey Jack**, **remaining Southwest Spice**, **salt**, and **pepper**.



5 MAKE SALSA & CREMA

- Meanwhile, finely dice **tomato**. Trim and finely chop **scallions**. Zest and quarter **lime** (for 4 servings, zest and halve 1 lime; quarter remaining lime).
- In a second medium bowl, combine tomato, scallions, **juice from half the lime** (both lime halves for 4), and a **pinch of salt**.
- In a small bowl, combine **remaining sour cream**, a **pinch of lime zest** (you'll use the rest later), a squeeze of lime juice, and a **pinch of salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK RICE

- In a small pot, combine **rice**, $\frac{3}{4}$ **cup water** ($1\frac{1}{2}$ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **roasted bell pepper**, **1 TBSP butter** (2 TBSP for 4 servings), and **remaining lime zest** to taste. Season with **salt** and **pepper**.
- Divide rice and **crispy crust chicken** between plates. Top with **salsa fresca** and drizzle with **lime crema**. Serve with **remaining lime wedges** on the side.