



# OVEN-READY CHEESY SALSA VERDE CHICKEN

with Southwest Rice 'n' Beans & Smoky Red Pepper Crema

OVEN READY

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 2 TBSP  
Southwest Spice Blend



2 | 4  
Oven-Ready Aluminum Trays



7.06 oz | 14.12 oz  
Green Salsa



1 | 2  
Microwaveable Rice



13.4 oz | 26.8 oz  
Black Beans



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Smoky Red Pepper Crema  
Contains: Milk, Soy



1 tsp | 2 tsp  
Chili Powder

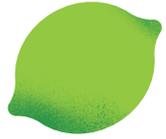
## HELLO

### SMOKY RED PEPPER CREMA

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



PREP: 0 MIN | COOK: 30 MIN | CALORIES: 880



# HELLO FRESH

## MELT WITH YOU

When your salsa-and-cheese-topped chicken broils in step 3, keep an eye out! All ovens differ and the high heat will work quickly, so you'll want to remove the tray as soon as you see melty cheese.

## BUST OUT

- Paper towels
- Medium bowl
- Strainer
- Aluminum foil
- Kosher salt
- Black pepper
- Butter (3 TBSP | 6 TBSP)  
Contains: Milk

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



## 1 BAKE CHICKEN

- Adjust rack to middle position and preheat oven to 425 degrees.
- Pat **chicken\*** dry with paper towels and season all over with **half the Southwest Spice** (you'll use the rest in the next step), **salt**, and **pepper**. Place in **1 aluminum tray (divide between 2 trays for 4 servings)**. Cover with **green salsa**.
- Bake on middle rack until chicken is cooked through, 22-28 minutes.



## 3 BROIL CHICKEN

- Once **chicken** is cooked through, remove from oven and heat broiler to high. Spoon **green salsa** from tray over tops of chicken (it's okay if there's still some salsa around the chicken). Top chicken with **Monterey Jack**.
- Broil until cheese is melted and lightly browned, 2-3 minutes. **TIP: Watch carefully to avoid burning.**
- Let cool slightly.



## 2 WARM RICE & BEANS

- While chicken bakes, massage **rice** in package to break up grains. Transfer to a medium bowl.
- Drain **beans**, reserving **liquid**. To bowl with rice, add drained beans, **chili powder**, **remaining Southwest Spice**, **1 TBSP reserved bean liquid (2 TBSP for 4 servings)**, **3/4 tsp salt (1 1/2 tsp for 4)**, and **pepper**; stir to combine.
- Transfer to **remaining aluminum tray (divide between remaining 2 trays for 4)**. Top with **3 TBSP butter (use 3 TBSP butter per tray for 4)** and cover tightly with foil.
- Bake on middle rack until rice and beans are warmed through and butter has melted, 15-18 minutes.



## 4 FINISH & SERVE

- Fluff **rice 'n' beans** with a fork to combine with **melted butter**; season with **salt** and **pepper**. Divide between plates and top with **chicken** and **green salsa**. Drizzle with **smoky red pepper crema** and serve.

WK 12-18