



HALL OF FAME

# PULLED CHICKEN RICE BOWLS

with Tomato Salsa and Monterey Jack Cheese



## HELLO

### PULLED CHICKEN

Forget hours of slow-cooking: this ready-to-heat meat is done in a fraction of the time.

**PREP: 10 MIN** | **TOTAL: 20 MIN** | **CALORIES: 740**

-  Jasmine Rice
-  Green Bell Pepper
-  Scallions
-  Pulled Chicken
-  Chicken Stock Concentrate
-  Sour Cream  
(Contains: Milk)
-  Red Onion
-  Roma Tomato
-  Lime
-  Fajita Spice Blend
-  Monterey Jack Cheese  
(Contains: Milk)



## START STRONG

For tender and fluffy grains of rice, reduce the flame under the pot to a bare medium low when simmering. Keep it covered off heat after it's done, then fluff with a fork before serving.

## BUST OUT

- Small pot
- Large pan
- Small bowl
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Vegetable oil (4 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |                 |
|-----------------------------|-----------------|
| • Jasmine Rice              | ½ Cup   1 Cup   |
| • Red Onion                 | 1   2           |
| • Scallions                 | 2   4           |
| • Green Bell Pepper         | 1   2           |
| • Roma Tomato               | 1   2           |
| • Lime                      | 1   2           |
| • Pulled Chicken            | 8 oz   16 oz    |
| • Fajita Spice Blend        | 1 TBSP   2 TBSP |
| • Chicken Stock Concentrate | 1   2           |
| • Monterey Jack Cheese      | ¼ Cup   ½ Cup   |
| • Sour Cream                | 4 TBSP   8 TBSP |

## WINE CLUB

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## 1 COOK RICE

Place **1 cup water** and **1 TBSP butter** in a small pot. Bring to a boil, then add **rice** and stir once. Reduce heat to low, bring to a gentle simmer, and cover. Cook until tender, about 15 minutes. Remove pot from heat and keep covered.



## 4 ADD CHICKEN

Add another large drizzle of **oil** to pan with **veggies**. Tear **chicken** into smaller pieces and toss into pan. Season with **salt, pepper, and Fajita spice**. Cook, tossing, until chicken is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup water**. Bring to a boil, then reduce heat to low and stir in **1 TBSP butter**. Let simmer until saucy, 1-2 minutes.



## 2 PREP

**Wash and dry all produce**. Halve, peel, and thinly slice **onion**. Trim, then thinly slice **scallions**. Halve, core, and seed **bell pepper**, then thinly slice. Core, seed, and finely dice **tomato**. Halve **lime**; cut one half into wedges.



## 5 MAKE SALSA

While **chicken** simmers, place **tomato** and **scallions** in a small bowl. Squeeze in **juice** from lime half. Season with **salt and pepper**, then toss to combine.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **bell pepper**. Cook, tossing, until just softened, 3-4 minutes.



## 6 PLATE AND SERVE

Fluff **rice** with a fork and season with **salt and pepper**; divide between plates. Top with **veggies** and **chicken** (and any remaining sauce). Spoon over **salsa** and **sour cream**. Sprinkle with **cheese**. Serve with **lime wedges** on the side for squeezing over.

## DIG IN!

Chicken and rice made extra nice.

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