



Saucy Chipotle Chicken

with Yellow Rice

20-min

Spicy



Chicken Tenders



Cumin-Turmeric
Spice Blend



Chipotle Powder



Tomato Sauce



Onion, chopped



Cilantro



Lime



Roma Tomato



Poblano Pepper



Sour Cream



Basmati Rice

HELLO CHIPOTLE POWDER

Made from ground dried chipotle peppers with a deep smoky flavour!

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Cumin-Turmeric Spice Blend	½ tbsp	1 tbsp
Chipotle Powder	1 tsp	2 tsp
Tomato Sauce	2 tbsp	4 tbsp
Onion, chopped	113 g	227 g
Cilantro	7 g	14 g
Lime	1	2
Roma Tomato	80 g	160 g
Poblano Pepper	160 g	320 g
Sour Cream	6 tbsp	12 tbsp
Basmati Rice	¾ cup	1 ½ cup
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook rice

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the Cumin-Turmeric Spice Blend** (use all for 4 ppl), **rice** and **half the onions**. Cook, stirring often, until toasted, 2-3 min. Add **1 ¾ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Prep

While the rice cooks, roughly chop the **cilantro**. Cut the **tomato** into ¼-inch pieces. Core, then cut the **poblano** into ¼-inch pieces. (NOTE: We suggest using gloves when prepping poblanos!) Zest, then juice **half the lime**. Cut the **remaining lime** into wedges. Pat the **chicken** dry with paper towels, then cut in half. Season with **salt** and **pepper**.



Make salsa

Combine the **tomato**, **cilantro**, **remaining onions**, **1 tbsp lime juice**, **1 tsp lime zest**, **¼ tsp sugar** and **1 tsp oil** (dbl all for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Set aside.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken** and **poblanos**. Cook, turning pieces over occasionally, until the **chicken** is cooked through and the **poblanos** soften, 5-6 min.** Sprinkle over the **chipotle powder**. Cook, stirring often until coated, 1 min.



Finish chicken

Add the **tomato sauce**, **¼ tsp sugar** and **½ cup water** (dbl both for 4 ppl) to the pan with the **chicken** and **poblanos**. Cook, stirring to coat, until saucy, 3-4 min. Season with **salt** and **pepper**.



Finish and serve

Fluff the **rice** with a fork, then season with **salt**. Divide the **rice** between plates and top with the **chipotle chicken** and **salsa**. Dollop the **sour cream** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!