



SIZZLING SOUTHWESTERN CHICKEN

with a Sweet Potato, Bell Pepper, and Feta Jumble



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring flavors that gallop in like a cowboy at the rodeo.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 540**



Sweet Potatoes



Scallions



Southwest Spice Blend



Feta Cheese
(Contains: Milk)



Bell Peppers*



Lime



Chicken Breasts

* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

START STRONG

Although we prefer a zester or microplane for zesting citrus, if you don't have either on hand, you can peel off the lime zest with a peeler, then very finely mince it.

BUST OUT

- Peeler
- Baking sheet
- Zester
- 2 Medium bowls
- Paper towel
- Large pan
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Bell Peppers 2 | 4
- Scallions 2 | 4
- Lime 1 | 2
- Southwest Spice Blend 1 tsp | 2 tsp
- Chicken Breasts 12 oz | 24 oz
- Feta Cheese ½ Cup | 1 Cup

HELLO WINE



PAIR WITH
Maravilloso Mendoza
Malbec-Bonarda Blend, 2017

HelloFresh.com/Wine



1 ROAST SWEET POTATOES

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Peel **sweet potatoes**, then cut into ½-inch cubes. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender, about 25 minutes total (we'll add more to the sheet after 10 minutes).



4 ROAST BELL PEPPERS

Once **sweet potatoes** have roasted 10 minutes, remove sheet from oven. Give sweet potatoes a toss and push toward one side of sheet. Add **bell peppers** to other side of sheet. Return sheet to oven and roast until both are tender, 12-15 minutes more.



2 PREP

Core and seed **bell peppers**, then cut into 1-inch squares. Trim, then thinly slice **scallions**, keeping greens and whites separate. Zest **lime** into a medium bowl, then cut into halves.



5 MAKE JUMBLE

Once **sweet potatoes** and **bell peppers** are done roasting, place in another medium bowl along with **scallion whites**, **feta cheese**, and a squeeze of **lime**. Toss to combine. Season with **salt**, **pepper**, and more lime (to taste).



3 RUB AND COOK CHICKEN

Add **1 tsp Southwest spice** (we sent more) and a large drizzle of **olive oil** to bowl with **lime zest** and stir to combine. Season with **salt** and **pepper**. Pat **chicken** dry with a paper towel, then add to bowl and rub spice mixture into meat. Heat a drizzle of olive oil in a large pan over medium-high heat. Add chicken and cook until no longer pink in center, 5-6 minutes per side.



6 PLATE AND SERVE

Thinly slice **chicken**. Divide **jumble** between plates, then arrange chicken on top. Sprinkle with **scallion greens** and serve.

STUNNING!

All those beautiful veggie colors mean a rainbow of vitamins and nutrients, too.

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