



SIZZLING SOUTHWESTERN CHICKEN

with a Sweet Potato, Bell Pepper, and Feta Jumble



HELLO

SOUTHWEST SPICE BLEND

Our powerhouse blend of chili powder, garlic, and cumin is rubbed right into the meat.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 530**



Sweet Potatoes



Scallions



Southwest Spice Blend



Feta Cheese
(Contains: Milk)



Red Bell Pepper



Yellow Bell Pepper



Lime



Chicken Breasts

START STRONG

If you have a grill, fire it up! The chicken will taste great over the flames. You can cook it over direct heat until no longer pink in the center, 5-6 minutes per side.

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 |
| • Red Bell Pepper | 1 2 |
| • Yellow Bell Pepper | 1 2 |
| • 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
Saia Palmela DOC Rosé, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT OVEN AND ROAST SWEET POTATOES

Wash and dry all produce. 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 be adding more items 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 **red and yellow 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. **TIP:** No zester? Get it for next time at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



5 MAKE JUMBLE

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



3 RUB AND COOK CHICKEN

Add **Southwest spice blend** and a large drizzle of **olive oil** to bowl with zest and stir to combine. Season with **salt** and **pepper**. Pat **chicken** dry with a paper towel, then 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 top with chicken. Sprinkle with **scallion greens** and serve.

BEAUTIFUL!

The jumble is also a great side to bring to a summer potluck party.

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