



SMOKEHOUSE PULLED CHICKEN BOWLS

with Buttery Jalapeño Corn, Pickled Shallot & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Lime



1 | 2
Shallot



13.4 oz | 26.8 oz
Corn



1 | 1
Jalapeño



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



10 oz | 20 oz
BBQ Pulled
Chicken

HELLO

BBQ PULLED CHICKEN

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



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 800



IN A PICKLE

In step 3, you'll microwave your sliced shallot and pickling liquid. The heat not only helps the sugar and salt dissolve in the lime juice but also speeds up the pickling process so you can enjoy extra-tangy shallot in a snap. Try this technique again with sliced jalapeño or onion!

BUST OUT

- Small pot
- Zester
- Strainer
- Paper towels
- 2 Small bowls
- Plastic wrap
- Large pan
- Medium pan
- Kosher salt
- Black pepper
- Sugar (1/4 tsp | 1/2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 COOK RICE

- In a small pot, combine **rice**, 1/4 cup **water** (1 1/2 cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



2 PREP & MAKE CREMA

- Meanwhile, **wash and dry all produce**.
- Zest and quarter **lime**. Halve, peel, and thinly slice **shallot**. Drain **corn**; pat very dry with paper towels. Thinly slice half the **jalapeño**; mince remaining.
- In a small bowl, combine **sour cream**, a small squeeze of **lime juice**, and a small pinch of **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



3 PICKLE SHALLOT

- In a second small microwave-safe bowl, combine **shallot**, juice from half the **lime**, 1/4 tsp **sugar** (1/2 tsp for 4 servings), a splash of **water**, and a pinch of **salt** and **pepper**.
- Cover bowl with plastic wrap; microwave for 1 minute. Let stand until ready to serve.



4 CHAR CORN

- Heat a drizzle of **oil** in a large pan over high heat. Add **corn** and as much **minced jalapeño** as you like. Cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Reduce heat to low; stir in **1 TBSP butter** (2 TBSP for 4 servings) and **1 tsp Southwest Spice** (2 tsp for 4). (You'll use the rest of the spice blend in the next step.) Cook, stirring, 1 minute. Season with **salt** and **pepper**.



5 SIMMER CHICKEN

- Meanwhile, heat a drizzle of **oil** in a medium pan over medium-high heat. Add **BBQ pulled chicken***, remaining **Southwest Spice**, and juice from remaining **lime**. Bring to a simmer and cook, stirring, 1-2 minutes, or until chicken is warmed through (165 degrees). **TIP: Stir in a splash of water if mixture seems dry.**



6 FINISH & SERVE

- Fluff **rice** with a fork and stir in remaining **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings); season with **salt** and **pepper**.
- Divide rice between shallow bowls; top with **pulled chicken** and **corn**. Garnish with **lime crema**, some **pickled shallot** (draining first), and as much **sliced jalapeño** as you like. Serve.

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