SOUTHWEST CHICKEN SAUSAGE AND RICE SKILLET
with Salsa Fresca and Lime Crema

HELLO SALSA FRESCA
Juicy tomatoes and tangy lime juice add a fresh contrast to this warm, hearty dish.

PREP: 10 MIN  |  TOTAL: 30 MIN  |  CALORIES: 790
Once the rice is done cooking in step 1, remove pot from heat and keep covered until ready to use in step 4. Letting rice steam allows moisture to evenly distribute for perfect grains every time.

**BUST OUT**
- Small pot
- Kosher salt
- Zester
- 2 Small bowls
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

(Contains: Milk)

**INGREDIENTS**
- Jasmine Rice ½ Cup | 1 Cup
- Yellow Onion 1 | 2
- Long Green Pepper 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Italian Chicken Sausage Mix* 9 oz | 18 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Pepper Jack Cheese ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp

* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

**WINE CLUB**
Pair this meal with a HelloFresh Wine matching this icon.

**START STRONG**

**COOK RICE AND PREP**
Adjust rack to top position and heat broiler to high or oven to 500 degrees.

Wash and dry all produce. In a small pot, combine rice, ¼ cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Meanwhile, halve, peel, and thinly slice onion. Core, deseed, and dice green pepper. Dice tomato. Zest and quarter lime (quarter both limes for 4).

**MAKE CREMA AND SALSA**
In a small bowl, combine sour cream, lime juice to taste, and a pinch of salt. Add water 1 tsp at a time until mixture reaches a drizzling consistency. In a separate small bowl, combine tomato, a drizzle of olive oil, a pinch of salt, and lime juice and zest to taste.

**COOK SAUSAGE AND VEGGIES**
Heat a large drizzle of oil in a large, preferably ovenproof, pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, 1-2 minutes. Add onion, green pepper, and Southwest Spice. Cook, stirring, until veggies are lightly browned and sausage is cooked through, 5-7 minutes.

**ADD RICE**
Add cooked rice, stock concentrate, 1 TBSP butter (2 TBSP for 4 servings), and ¼ cup water (½ cup for 4) to pan. Stir to thoroughly combine.

TIP: If pan isn’t ovenproof, transfer mixture now to a baking dish.

**BROIL DISH**
Top sausage mixture with pepper jack. Broil or bake until cheese is bubbly, 2-3 minutes.

**SERVE**
Top broiled sausage mixture with salsa and crema. Drizzle with hot sauce if desired. Serve with any remaining lime wedges on the side.

**VEG OUT**
For a vegetarian version, swap out the sausage for more cooked veggies like mushrooms or zucchini.

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