



# SOUTHWEST CHICKEN SAUSAGE & RICE SKILLET

with Salsa Fresca & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 1  
Lime



1 | 2  
Roma Tomato



1 | 2  
Yellow Onion



1 | 2  
Long Green  
Pepper



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



9 oz | 18 oz  
Italian Chicken  
Sausage Mix



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 | 2  
Chicken Stock  
Concentrate



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce

## HELLO

### SALSA FRESCA

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 780



## MAKE IT GRAIN

Once the rice is done cooking in step 1, remove pot from heat and keep covered until ready to use in step 4. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

## BUST OUT

- Small pot
- Zester
- 2 Small bowls
- Large pan
- Kosher salt
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 COOK RICE & PREP

- Heat broiler to high. **Wash and dry all produce.**
- In a small pot, combine **rice**, **¾ 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, zest and quarter **lime**. Dice **tomato**. Halve, peel, and thinly slice **onion**. Core, deseed, and dice **green pepper**.



### 4 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.**



### 2 MIX CREMA & MAKE SALSA

- In a small bowl, combine **sour cream**, a pinch of **salt**, and **lime juice** to taste. 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 as much lime juice and **lime zest** as you like.



### 5 BROIL DISH

- Top **sausage mixture** with **Mexican cheese**.
- Broil until cheese is bubbly, 2-3 minutes. **TIP: Watch carefully to avoid burning.**



### 3 COOK SAUSAGE & 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.



### 6 SERVE

- Top broiled **sausage mixture** with **salsa** and **crema**. Drizzle with **hot sauce** if desired. Divide between plates and serve with any remaining **lime wedges** on the side.

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