



QUICK AND EASY SPANISH CHICKEN

with Bell Peppers and Yellow Rice



HELLO CUMIN

An earthy aroma and flavor makes this spice perfect for our Latin-inspired meal.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 530**



Garlic



Ground Turmeric



Bell Peppers*



Pulled Chicken



Hot Smoked Paprika



Lemon



Chicken Stock Concentrates



Jasmine Rice



Scallions



Cumin



Tomato Paste

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

START STRONG

Scallions, like onions, can bruise and release pungent, bitter flavors if cut too aggressively. Try to slice them with a front-to-back motion (rather than chopping up and down) with your sharpest knife.

BUST OUT

- Medium pot
- Large pan
- Vegetable oil (1 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|----------|
| • Garlic | 4 Cloves |
| • Chicken Stock Concentrates | 3 |
| • Ground Turmeric | 1 tsp |
| • Jasmine Rice | 1 Cup |
| • Bell Peppers | 2 |
| • Scallions | 4 |
| • Lemon | 1 |
| • Pulled Chicken | 16 oz |
| • Cumin | 2 tsp |
| • Tomato Paste | 3 oz |
| • Hot Smoked Paprika | 1 tsp |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 COOK AROMATICS

Wash and dry all produce. Mince or grate **garlic**. Heat a drizzle of **oil** in a medium pot over medium-high heat. Add half the garlic and cook until fragrant, about 30 seconds. Add **1¾ cups water, 1 stock concentrate, turmeric,** and a large pinch of **salt**. Bring to a boil.



4 WARM CHICKEN

Tear **chicken** into bite-sized pieces. Heat a drizzle of **oil** in same pan over medium-high heat. Add **scallion whites** and remaining **garlic**. Cook until fragrant, about 30 seconds. Toss in chicken and **cumin**. Cook until warmed through, 1-2 minutes. Season with **salt** and **pepper**.



2 ADD RICE AND PREP

Once mixture in pot boils, add **rice** and stir once. Cover pot and lower heat to a gentle simmer. Cook until tender, 15-20 minutes. Keep covered off heat. Meanwhile, core and deseed **bell peppers**, then cut into thin strips. Trim, then thinly slice **scallions**, separating greens and whites. Quarter **lemon**.



5 COOK SAUCE

Stir **tomato paste** into pan with **chicken**. Cook, stirring, for 1 minute. Add **1½ cups water, remaining stock concentrates, and hot smoked paprika**. Bring to a simmer and let bubble, stirring occasionally, until liquid has reduced to a thick, saucy consistency. Stir in **bell peppers** and a squeeze of **lemon juice**. Season with plenty of **salt** and **pepper**.



3 COOK BELL PEPPERS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **bell peppers** and cook, tossing, until just softened and starting to char, 4-5 minutes. Season with **salt** and **pepper**. Transfer slices to a bowl or plate and set aside.



6 FINISH AND SERVE

Fluff **rice** with a fork and stir in **2 TBSP butter**. Season with **salt** and **pepper**. Divide between plates and top with **chicken mixture**. Garnish with **scallion greens**. Serve with remaining **lemon quarters** on the side for squeezing over.

FRESH TALK

If you could invent a new holiday, what would it be?

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