



Baked Chipotle-Feta Chicken

with Mexican-Style Red Rice

Spicy

35 Minutes



Chicken Breasts



Chipotle Sauce



Feta Cheese, crumbled



Basmati Rice



Tomato Sauce Base



Mexican Seasoning



Yellow Onion



Sweet Bell Pepper



Chicken Broth Concentrate



Roma Tomato



Cilantro

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Basmati Rice	¾ cup	1 ½ cups
Tomato Sauce Base	2 tbsp	4 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Yellow Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Chicken Broth Concentrate	1	2
Roma Tomato	80 g	160 g
Cilantro	7 g	14 g
Sugar*	¼ tsp	½ tsp
Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Peel, then cut **onion** into ½-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Cut **tomato** into ½-inch pieces.
- Roughly chop **cilantro**.
- Reserve **1 tbsp feta** (dbl for 4 ppl) in a small bowl. Set aside.



Bake chicken

- Meanwhile, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- Arrange **chicken** on a parchment-lined baking sheet.
- Spread **chipotle sauce** over **tops of chicken**, then sprinkle **remaining feta** over top.
- Bake **chicken** in the **middle** of the oven until cooked through, 12-14 min.**



Start red rice

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 ½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened slightly, 1-2 min.
- Add **rice, tomato sauce base** and **Mexican Seasoning**. Cook, stirring often, until **rice** is coated and fragrant, 30 sec.



Finish chicken and red rice

- Thinly slice **chicken**.
- Add **half the cilantro** and **1 tbsp butter** (dbl for 4 ppl) to the pan with **rice**. Stir until **butter** melts.



Cook red rice

- Add **tomatoes, peppers, broth concentrate, 1 ¼ cup water, ¼ tsp sugar** and **½ tsp salt** (dbl all for 4 ppl) to the pan with **rice**. Season with **pepper**, then stir to combine. Bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook, stirring halfway through, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pan from heat. Set aside, still covered.



Finish and serve

- Divide **red rice** between plates. Sprinkle **reserved feta** over top.
- Top **rice** with **chicken**. Sprinkle **remaining cilantro** over top.

Dinner Solved!