



Cheesy Fiesta Chicken Casserole

with Spiced Tortilla Chips

Casserole Night 35 Minutes



Chicken Breasts
2 | 4



Basmati Rice
¾ cup | 1 ½ cups



Black Beans
1 | 2



Corn Kernels
113 g | 227 g



Enchilada Spice Blend
1 tbsp | 2 tbsp



Tex-Mex Paste
2 tbsp | 4 tbsp



Sweet Bell Pepper
1 | 2



Red Onion
½ | 1



Chicken Broth Concentrate
2 | 4



Sour Cream
6 tbsp | 12 tbsp



Cheddar Cheese, shredded
1 cup | 2 cup



Tortilla Chips
85 g | 170 g



Green Onion
2 | 4

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.

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Ingredient quantities 56 g | 113 g
2 person 4 person

1



Cook rice

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **1 ¼ cups** (2 ½ cups) **water**, **half the broth concentrate**, **2 tbsp** (4 tbsp) **butter** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



Prep

- Meanwhile, peel, then cut **half the red onion** into ½-inch pieces (whole onion for 4 ppl).
- Core, then cut **pepper** into ½-inch pieces.
- Drain and rinse **beans**.
- Add **Tex-Mex paste**, **remaining broth concentrate** and **¼ cup** (½ cup) **water** to a large bowl. Whisk to combine, then set aside.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season all over with **half the Enchilada Spice Blend**, **salt** and **pepper**.

3



Cook chicken and veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp oil**, then **chicken**. (**NOTE:** Cook in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
- Pan-fry until golden-brown, 2-3 min per side. (**NOTE:** Chicken will finish cooking in step 5.)
- Transfer to the large bowl with **Tex-Mex mixture**.
- Add **1 tbsp** (2 tbsp) **oil** to the pan, then **onions**, **peppers** and **corn**.
- Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**.
- Transfer **veggies** to the bowl with **chicken**.

4



Assemble casserole

- Once **rice** is cooked, fluff with a fork.
- Add **rice** to the bowl with **chicken** and **veggies**.
- Stir in **black beans**, **half the sour cream** and **¼ cup** (½ cup) **cheese**.
- Pour **mixture** into an 8x8 baking dish (9x13-inch for 4 ppl). Sprinkle with **remaining cheese**.

5



Prep tortilla chips and bake

- Lightly crush **chips** into ½-inch pieces.
- Add **tortilla chips**, **1 tbsp** (2 tbsp) **oil** and **remaining Enchilada Spice Blend** into a medium bowl. Toss to coat.
- Sprinkle **seasoned chips** over **casserole**.
- Bake in the **middle** of oven until **chicken** is cooked through and **cheese** is melted, 10-13 min.**

6



Finish and serve

- Let **casserole** rest, 5 min.
- Meanwhile, thinly slice **green onions**.
- Divide **casserole** between plates.
- Dollop with **remaining sour cream**. Sprinkle with **green onions**.

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

** Cook to a minimum internal temperature of 74°C/165°F.



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