



# Chicken Burrito Bowls

with Pico De Gallo and Cilantro Rice

Quick

25 Minutes



Ground Chicken



Garlic Puree



Cilantro



Basmati Rice



Roma Tomato



Lime



Corn Kernels



Sour Cream



Guacamole



Mexican Seasoning

HELLO MEXICAN SEASONING

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

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan

### Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cups
Roma Tomato	160 g	320 g
Lime	1	2
Corn Kernels	113 g	227 g
Sour Cream	6 tbsp	12 tbsp
Guacamole	3 tbsp	6 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

♦ 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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### 1 Prep

- Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, cut **tomatoes** into ½-inch pieces.
- Zest, then juice **lime**.
- Finely chop **cilantro**.



### 4 Finish chicken

- Add **corn** to the pan with **chicken**. Cook, stirring occasionally, until **corn** is golden-brown, 4-5 min.
- Reduce heat to medium. Stir in **Mexican Seasoning, garlic puree** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



### 2 Cook rice

- Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### 5 Make condiments

- Combine **sour cream, half the lime juice** and **half the lime zest** in a small bowl. (**NOTE:** This is your lime crema.)
- Add **tomatoes, half the cilantro** and **remaining lime juice** to a medium bowl. Season with **salt** and **pepper**, then toss to combine. (**NOTE:** This is your pico de gallo.)



### 3 Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, breaking up **chicken** into smaller pieces, until no pink remains, 4-5 min. \*\*
- Season with **salt** and **pepper**.



### 6 Finish and serve

- Fluff **rice** with a fork, then add **remaining lime zest** and **remaining cilantro**. Season with **salt**, then stir to combine.
- Divide **rice** between bowls, then top with **turkey mixture** and **pico de gallo**.
- Dollop **lime crema** and **guacamole** over top.

## Dinner Solved!