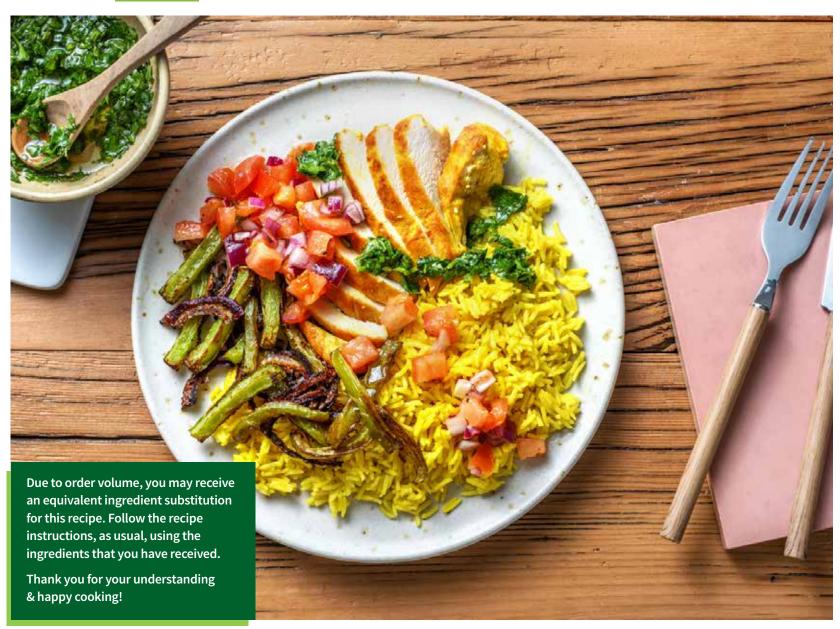


# Chimichurri Chicken Bowl

with Fresh Salsa and Charred Veggies

PRONTO

**30 Minutes** 









Chicken Breasts

Cilantro





Basmati Rice

Cumin-Turmeric Spice Blend



Roma Tomato

Green Bell Pepper





**Red Onion** 



Red Wine Vinegar

## **START HERE**

- broiler to high.

#### **Bust Out**

Medium Bowl, Small Bowl, Medium Pot, Measuring Cups & Spoons

### **Ingredients**

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	2 Person	4 Person
Chicken Breasts	2	4
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cup
Cumin-Turmeric Spice Blend	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Green Bell Pepper	200 g	400 g
Red Onion	113 g	227 g
Red Wine Vinegar	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

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

#### **Allergens**

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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



Add 1 1/4 cups water (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. While **water** boils, core then cut the **pepper** into ½-inch strips. Peel, halve, then slice half the onion into 1/4-inch strips. Cut the **remaining half of onion** into ¼-inch pieces. Roughly chop the tomato. Finely chop cilantro.



#### 2. FINISH RICE

Add rice and half the cumin-turmeric blend to the pot of **boiling water.** Reduce heat to low. Cook, still covered, until **rice** is tender and liquid is absorbed, 12-14 min.



#### 3. CHAR VEGGIES

While the rice cooks, toss the peppers and onion slices with 1 tbsp oil (dbl for 4ppl) on a baking sheet. Season with salt and pepper. Broil **veggies** in the **middle** of the oven until softened and beginning to char, 6-8 min.



#### 4. COOK CHICKEN

Pat the **chicken** dry with paper towels. Season with salt and the remaining cuminturmeric blend. Heat a large non-stick pan over medium heat. When hot, add 1 tbsp oil, then chicken. Cook on one side, until bottom is golden, 6-7 min. Flip chicken over, then cover and cook, until golden-brown and cooked through, 6-7 min.\*\*



#### 5. MAKE SALSA & CHIMICHURRI

Stir together the cilantro, 1 tbsp oil (dbl for 4ppl), and half the vinegar in a small bowl. Set aside. Stir together the tomato, chopped onion, and remaining vinegar in a medium bowl. Season with salt and pepper. Set aside.



#### 6. FINISH AND SERVE

Fluff the rice with a fork. Season with salt and **pepper**. Slice the **chicken**. Divide the rice between bowls and top with the veggies, chicken and salsa. Spoon the chimichurri over top.

### **Dinner Solved!**



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