



# Chimichurri Chicken Bowl

with Fresh Salsa and Charred Veggies

**PRONTO** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Cilantro



Basmati Rice



Cumin-Turmeric Spice Blend



Roma Tomato



Green Bell Pepper



Red Onion



Red Wine Vinegar

### HELLO CILANTRO

*Bright, citrusy cilantro takes over for traditional parsley here in a refreshing chimichurri.*

# START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Baking Sheet, Paper Towels, Medium Bowl, Small Bowl, Medium Pot, Measuring Cups & Spoons

## Ingredients

	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.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## 1. PREP

Add **1 ¼ 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 ¼-inch strips. Cut the **remaining half of onion** into ¼-inch pieces. Roughly chop the **tomato**. Finely chop **cilantro**.



## 4. COOK CHICKEN

Pat the **chicken** dry with paper towels. Season with **salt** and the **remaining cumin-turmeric 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.\*\*



## 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.



## 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.



## 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.



## 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!