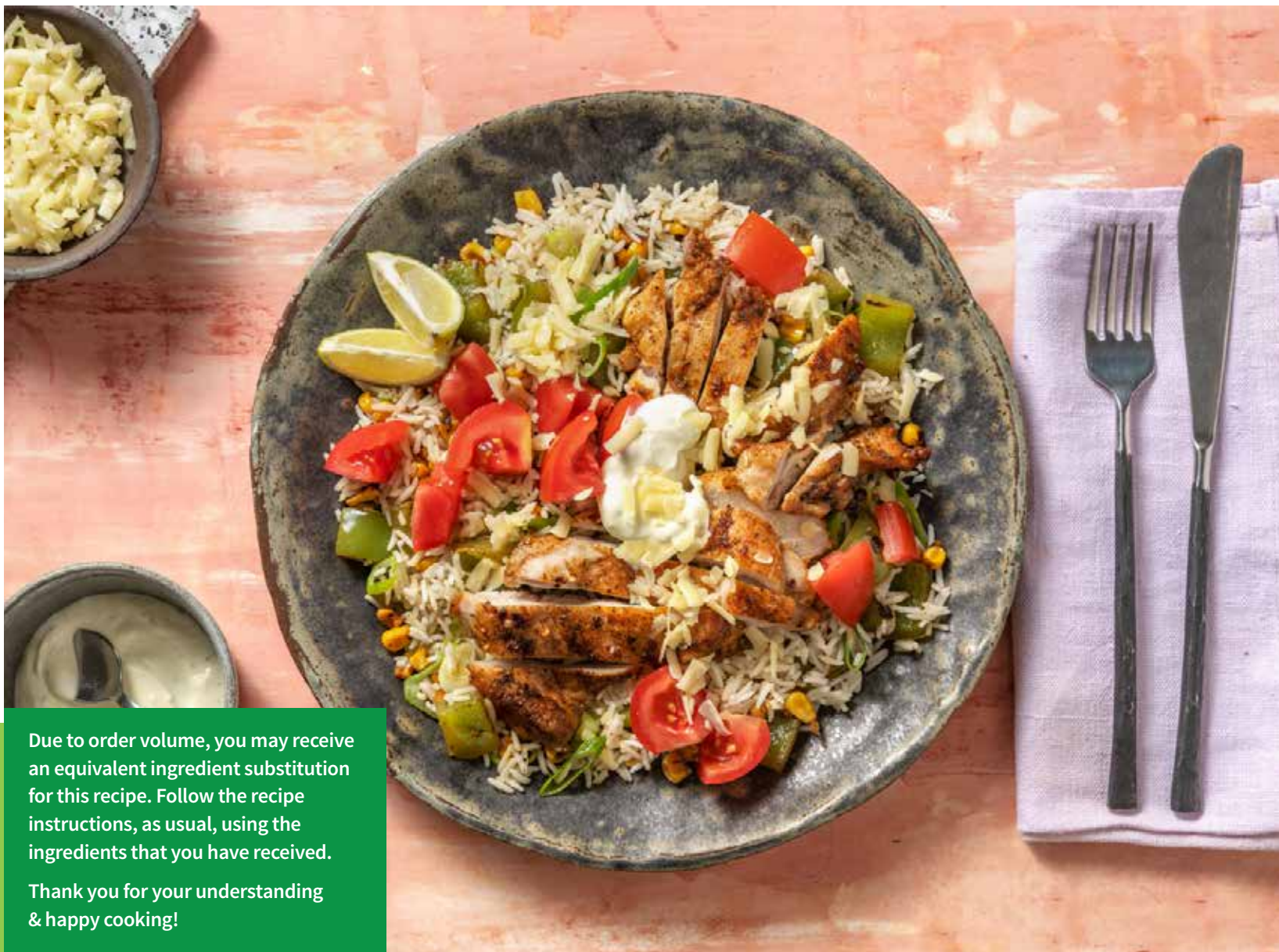




Fajita-Style Chicken Bowl

with Basmati Rice and Lime Crema

35 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 Thighs/Leg



Corn Kernels



Mexican Seasoning



Basmati Rice



Green Onions



Green Bell Pepper



Roma Tomato



Monterey Jack Cheese, shredded



Garlic



Sour Cream



Lime

HELLO FAJITA BOWL

This twist on a Tex-Mex classic is going to be the ultimate family crowd-pleaser

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, microplane/zester, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g ***	620 g ***
Corn Kernels	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cup
Green Onions	2	2
Green Bell Pepper	200 g	400 g
Roma Tomato	80 g	160 g
Monterey Jack Cheese, shredded	¼ cup	½ cup
Garlic	6 g	12 g
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Oil*		
Salt and Pepper*		

* Pantry items

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

*** Minimum weight on chicken

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.

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Prep chicken & cook rice

Add **1 ¼ cups water** (dbl for 4ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Toss **chicken** with **half the garlic** and **half the Mexican Seasoning** in a medium bowl. Season with **salt** and **pepper**. Set aside. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Cook veggies

Heat the same pan from step 2 over medium-high heat. Add another **1 tbsp oil** (dbl for 4ppl), then **peppers, corn, remaining garlic** and **remaining Mexican seasoning**. Cook, stirring often, until **peppers** are tender-crisp, 3-4 min. Remove the pan from heat and transfer **pepper mixture** to a plate.



Cook chicken

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **chicken**. Pan-fry, until golden, 2-3 min per side. Remove pan from heat. Transfer **chicken** to a baking sheet. Roast in the **middle** of the oven, until **chicken** is cooked through, 7-10 min. **



Assemble fajita rice

Fluff **rice** with a fork. Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **rice**. Cook, stirring occasionally, until any **liquid** is absorbed and **rice** starts to turn brown, 2-3 min. Add **green onions** and **pepper mixture**. Season with **salt** and **pepper**. Stir together, until warmed through, 1-2 min.



Prep & make crema

While **chicken** cooks, core, then cut **pepper** into ½-inch pieces. Cut **tomato** into ½-inch pieces. Thinly slice **green onions**. Zest, then cut **lime** into wedges. Combine **lime zest** and **sour cream** in a small bowl. Season with **salt** and **pepper**. Set aside.



Finish and serve

Thinly slice **chicken**. Divide **fajita rice mixture** between bowls. Top with **chicken** and **tomatoes**. Sprinkle with **cheese** and dollop with **zesty crema**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!