

Fajita-Style Chicken Bowl

with Basmati Rice and Lime Crema

35 Minutes





Chicken Thighs/Leg







Mexican Seasoning



Green Onions



Basmati Rice

Green Bell Pepper



Roma Tomato



Monterey Jack Cheese, shredded



Garlic



Sour Cream



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

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	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	1⁄4 cup	½ cup
Garlic	6 g	12 g
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Oil*		

Salt and Pepper*

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, sov. sulphites. tree nuts and wheat.

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Prep chicken & cook rice

Add 1 1/4 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 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**. Panfry, 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.**



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.



Cook veggies

Heat the same pan from step 2 over mediumhigh 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.



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.



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!

^{*} Pantry items

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

^{***} Minimum weight on chicken