



Fajita-Style Chicken Bowl

with Basmati Rice and Lime Crema

35 Minutes



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	½ cup	1 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

♦ 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 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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1



Prep chicken and cook rice

Add **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. While **water** comes to a boil, 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.

2



Cook chicken

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), 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. **

3



Prep and make lime 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.

4



Cook pepper mixture

Heat the same pan (from step 2) over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers, corn, remaining garlic** and **remaining Mexican Seasoning**. Cook, stirring often, until **peppers** are tender-crisp, 5-6 min. Remove the pan from heat and transfer **pepper mixture** to a plate.

5



Assemble fajita rice

Fluff **rice** with a fork. Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), 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.

6



Finish and serve

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

Dinner Solved!