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YELLOW RICE CHICKEN BOWLS

with Poblano, Pickled Onion & Lemon Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

PREP IN **10 MIN** READY IN **30 MIN**



Garlic
(2 Cloves | 4 Cloves)



Jasmine Rice
(1 | 2)



**Chicken Stock
Concentrate**
(1 | 2)



**Southwest
Spice**
(1 | 2)



Turmeric
(1 | 1)



Red Onion
(1 | 1)



Lemon*
(1 | 2)



Poblano*
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



**Chicken Breast
Strips***
(1 | 2)



**Ancho Chili
Powder**
(1 | 1)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Sugar
(¼ tsp | ½ tsp)

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Cooking Oil
(2 tsp | 4 tsp)

Hot Sauce
(Optional)

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CHEF'S TIP

Look—we know that you, like so many of us, have limited kitchen space. That's why we'll never tell you that you must purchase something like a digital scale in order to be successful with our recipes. We do recommend a microplane for zesting your lemon in step 2, though. It's the best tool for the job!

1.



Wash and dry produce. Peel and finely chop garlic. Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add garlic; cook until fragrant, 30 seconds. Stir in rice, stock concentrate, 1 tsp Southwest Spice (you'll use the rest later), ¼ tsp turmeric (be sure to measure), 1¼ cups water, and a pinch of salt. (For 4, use 2 tsp Southwest Spice, ½ tsp turmeric, and 2¼ cups water.) Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, halve, peel, and thinly slice half the onion (whole onion for 4 servings). Zest and quarter lemon. Core, deseed, and dice poblano into ½-inch pieces. In a small bowl, combine ¼ of the sliced onion, juice from half the lemon, ¼ tsp sugar (½ tsp for 4), and a pinch of salt. Set aside to quick-pickle. In a separate small bowl, combine sour cream with a squeeze of lemon juice to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.

3.



Heat a large drizzle of oil in a large pan over medium-high heat. Add poblano, remaining sliced onion, and a pinch of salt. Cook, stirring occasionally, until veggies are browned and tender, 4–6 minutes.

4.



Meanwhile, pat chicken dry with paper towels; season all over with salt and pepper. Once veggies are tender, add chicken to pan. Cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Stir in half the chili powder (all for 4 servings), remaining Southwest Spice, 1 TBSP butter, and a squeeze of lemon juice until coated. Season with salt and pepper. Remove pan from heat.

5.



Fluff rice with a fork; stir in a pinch of lemon zest and season with salt and pepper. Divide rice between bowls; top with chicken and veggies. Drizzle with lemon crema. Top with as much pickled onion (draining first) as you like, and if you've got some on hand, hot sauce from your pantry if desired.

Chicken is fully cooked when internal temperature reaches 165 degrees.