EveryPlate





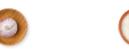


SOUTHWEST CHICKEN AND YELLOW RICE BOWLS

with Long Green Pepper and Hot Sauce Crema

WHAT WE SEND (2 servings | 4 servings)

X Keep refrigerated.



Garlic (2 Cloves | 4 Cloves)



Red Onion (1 | 2)



Chicken Breast Strips * (1|2)



Turmeric (1 | 1)



Southwest Spice (1 | 2)



Chicken is fully cooked when internal

temperature reaches 165 degrees.

Long Green Pepper * (1|2)



Sour Cream *
(112)
Contains milk

WHAT YOU'LL NEED

Vegetable Oil (1 TBSP | 2 TBSP)

Butter (1 TBSP | 2 TBSP) Contains milk



Hot Sauce



Have a lemon or lime hanging out in the back of your fridge just begging to be used? Cut it into quarters and serve alongside your finished dish for squeezing over!



1. Wash and dry all produce. Peel and finely chop garlic. Heat a drizzle of oil in a small pot over medium-high heat. Add garlic and cook, stirring, until fragrant, 30 seconds. Stir in rice, 1 1/4 cups water (2 1/4 cups for 4 servings), half the turmeric (all the turmeric for 4), and a large pinch of salt. 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.



 Meanwhile, halve, peel, and thinly slice onion. Core, deseed, and dice green pepper into 1-inch pieces.



3. Heat a large drizzle of oil in a large pan over medium-high heat. Add onion and green pepper; cook, stirring occasionally, until softened and lightly charred, 5-6 minutes. Season with salt and pepper.



4. Meanwhile, pat chicken dry with paper towels. Add to pan with veggies and season with Southwest Spice. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes. Season generously with salt and pepper.



While chicken cooks, in a small bowl, combine sour cream and hot sauce to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



6 Fluff rice with a fork; stir in 1 TBSP butter (2 TSBP for 4 servings) and season with salt and pepper. Divide between bowls and top with chicken and veggie mixture. Drizzle with crema.

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