



SOUTHWEST CHICKEN AND YELLOW RICE BOWLS

with Long Green Pepper and Hot Sauce Crema

WHAT WE SEND (2 servings | 4 servings)

✳️ Keep refrigerated.

Chicken is fully cooked when internal temperature reaches 165 degrees.



Garlic
(2 Cloves | 4 Cloves)



Jasmine Rice
(1 | 2)



Turmeric
(1 | 1)



Long Green Pepper*
(1 | 2)



Red Onion
(1 | 2)



Chicken Breast Strips*
(1 | 2)



Southwest Spice
(1 | 2)



Sour Cream*
(1 | 2)
Contains milk



Hot Sauce
(1 | 2)

WHAT YOU'LL NEED

Vegetable Oil
(1 TBSP | 2 TBSP)

Butter
(1 TBSP | 2 TBSP)
Contains milk



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 ¼ cups water** (**2 ¼ 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.



- 2.** 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**.



- 5.** 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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