



SOUTHWEST CHICKEN SAUSAGE AND RICE SKILLET

with Salsa Fresca and Lime Crema



HELLO SALSAS FRESCA

Juicy tomatoes and tangy lime juice add a cool contrast to this warm, hearty dish.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 720

-  Yellow Onion
-  Roma Tomato
-  Italian Chicken Sausage Mix
-  Jasmine Rice
-  Sour Cream (Contains: Milk)
-  Hot Sauce
-  Long Green Pepper
-  Lime
-  Southwest Spice Blend
-  Chicken Stock Concentrate
-  Pepper Jack Cheese (Contains: Milk)

START STRONG

Watch out when broiling in step 5. The broiler is a strong tool, so be sure to check on your dish periodically for any burning. Remove from oven as soon as you see melty cheese!

BUST OUT

- Small pot
- Zester
- 2 Small bowls
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ½ Cup | 1 Cup
- Yellow Onion 1 | 2
- Long Green Pepper 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Italian Chicken Sausage Mix* 9 oz | 18 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Pepper Jack Cheese ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp

* Chicken sausage is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 MAKE RICE AND PREP

Adjust rack to top position and preheat broiler to high. **Wash and dry all produce.** In a small pot, combine **rice**, **¾ cup water**, and a pinch of **salt**. Bring to a boil over medium-high heat. Once boiling, cover and reduce heat to low. Cook until tender, about 15 minutes. Meanwhile, halve, peel, and thinly slice **onion**. Halve, core, and deseed **pepper**, then dice. Dice **tomato**. Zest **lime** until you have 1 tsp; quarter lime.



4 ADD RICE

Add **rice**, **stock concentrate**, **1 TBSP butter**, and **¼ cup water** to pan with **sausage** and **veggies**. Stir to thoroughly combine.



2 MAKE CREMA AND SALSA

Meanwhile, in a small bowl, combine **sour cream**, juice from **1 lime wedge**, **1 TBSP water**, and a pinch of **salt**. In another small bowl, combine **tomato**, **½ tsp lime zest**, a drizzle of **olive oil**, a pinch of **salt**, and the juice from 1 lime wedge.



5 MELT CHEESE

(**TIP:** If pan isn't ovenproof, transfer mixture now to a baking dish.) Top **sausage mixture** with **cheese** and broil until cheese is bubbly, 2-3 minutes.



3 COOK SAUSAGE AND VEGGIES

Heat **1 TBSP oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage** and cook, breaking up meat into pieces, about 1 minute. Add **onion**, **pepper**, and **Southwest Spice**. Cook, stirring, until lightly browned and sausage is cooked through, about 5 minutes more.



6 SERVE

Top **sausage mixture** with **crema** and **salsa**. Drizzle with **hot sauce** if desired. Serve with any remaining **lime wedges** on the side for squeezing over.

SOUR POWER

Lime crema adds a touch of tanginess and cool contrast to this hearty dish.

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