

Easy Tex-Mex Chicken & Rapid Rice

with Tomato Salsa & Garlic Aioli

Grab your Meal Kit with this symbol



Jasmine Rice



Chicken-Style Stock Powder



Garlic



Cucumber



Tomato



Salad Leaves



Chicken Breast



Tex-Mex Spice Blend



Tomato Paste



Garlic Aioli

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: **15-25 mins**
 Ready in: **25-35 mins**

Eat Me Early

A tasty Tex-Mex style rice bowl that the whole family will love. Fragrant rice adds a tonne of flavour to the base of this dish and you'll love this marinade for the diced chicken. Quick and easy, who could resist!

Pantry items

Olive Oil, White Wine Vinegar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
jasmine rice	1 packet	1 packet
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
garlic	2 cloves	4 cloves
cucumber	1 (medium)	1 (large)
tomato	1	2
salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
chicken breast	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	½ packet	1 packet
butter*	20g	40g
water*	¼ cup	½ cup
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2922kJ (698Cal)	667kJ (159Cal)
Protein (g)	40.7g	9.3g
Fat, total (g)	27.6g	6.3g
- saturated (g)	8.4g	1.9g
Carbohydrate (g)	69.6g	15.9g
- sugars (g)	7g	1.6g
Sodium (mg)	1336mg	305mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Cook the rapid rice

- Boil the kettle.
- Half-fill a medium saucepan with boiling water. Add **jasmine rice** and a pinch of **salt** and cook, uncovered, over a high heat until tender, **12-14 minutes**.
- Drain **rice**, then return to the saucepan. Add **chicken-style stock powder** and stir to combine. Set aside.



Cook the chicken

- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cut **chicken breast** into 2cm chunks.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Reduce heat to medium, then add **Tex-Mex spice blend**, **tomato paste** (see ingredients), the **butter** and **garlic** and cook, stirring, until fragrant, **1 minute**.
- Add the **water** and simmer until slightly reduced, **1-2 minutes**. Season to taste.



Get prepped

- Meanwhile, finely chop **garlic**. Roughly chop **cucumber**, **tomato** and **salad leaves**.
- In a large bowl, combine **cucumber**, **tomato**, **salad leaves** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste. Set aside.



Serve up

- Divide rapid rice between bowls.
- Top with Tex-Mex chicken and tomato salsa.
- Spoon over **garlic aioli** to serve.

Enjoy!