



# Chicken Burrito Bowls

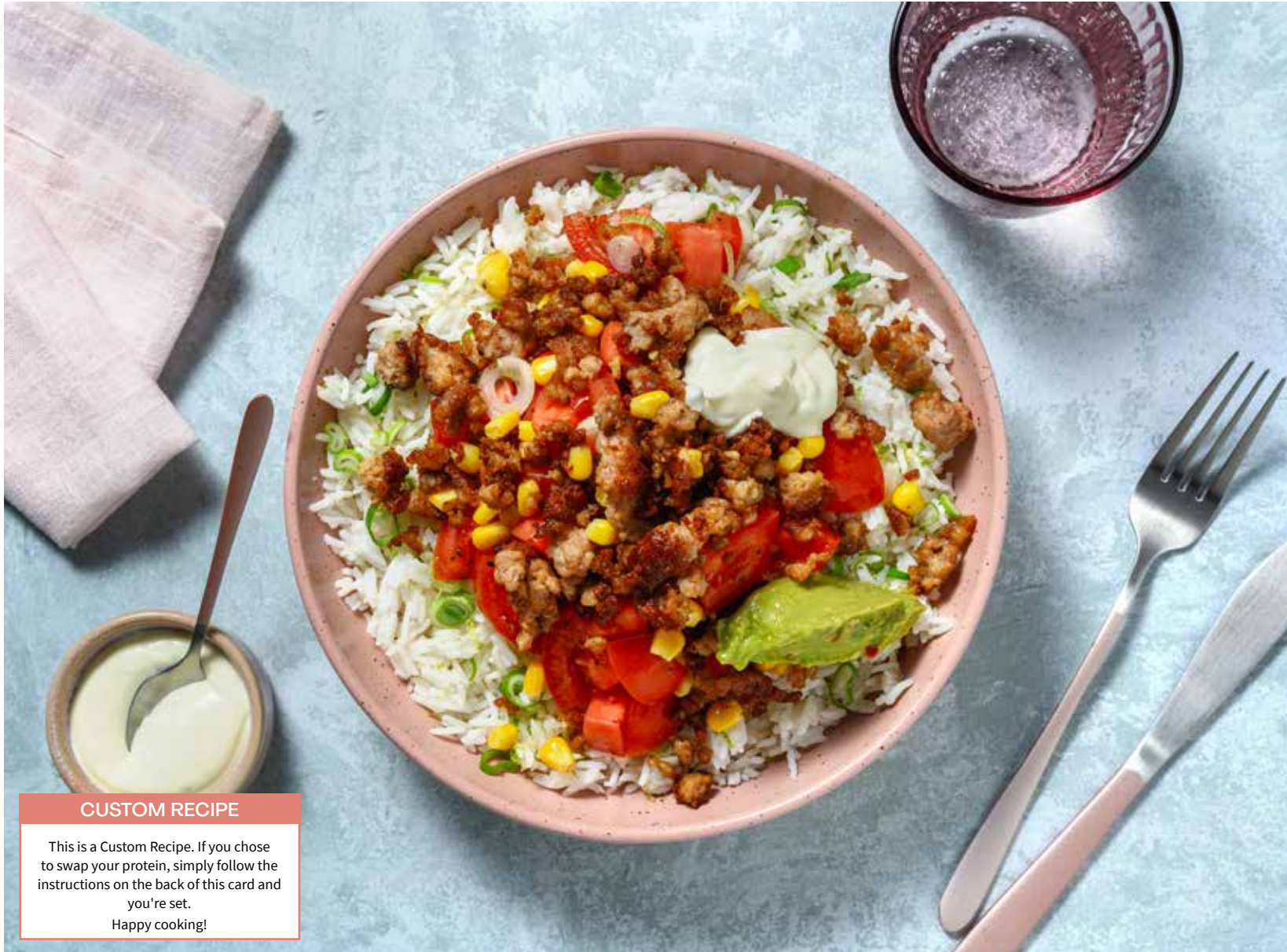
with Pico De Gallo and Green Onion Rice

Quick

25 Minutes



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Ground Chicken



Ground Beef



Garlic Puree



Green Onion



Basmati Rice



Roma Tomato



Lime



Corn Kernels



Sour Cream



Guacamole



Mexican Seasoning

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

## Start here

- Before starting, add **1 ¼ cups** (2 ½ cups) water and **¼ tsp** (½ tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Medium bowl, measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan

## Ingredients

|                   | 2 Person | 4 Person |
|-------------------|----------|----------|
| Ground Chicken ♦  | 250 g    | 500 g    |
| Ground Beef       | 250 g    | 500 g    |
| Garlic Puree      | 1 tbsp   | 2 tbsp   |
| Green Onion       | 1        | 2        |
| Basmati Rice      | ¾ cup    | 1 ½ cups |
| Roma Tomato       | 190 g    | 380 g    |
| Lime              | 1        | 2        |
| Corn Kernels      | 113 g    | 227 g    |
| Sour Cream        | 3 tbsp   | 6 tbsp   |
| Guacamole         | 3 tbsp   | 6 tbsp   |
| Mexican Seasoning | 2 tbsp   | 4 tbsp   |
| Oil*              |          |          |
| Salt and Pepper*  |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### 1 Cook rice

- Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### 2 Prep

- Meanwhile, cut **tomatoes** into ½-inch pieces.
- Zest, then juice **lime**.
- Thinly slice **green onion**, keeping **green** and **white parts** separate.



### 3 Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Cook, breaking up **chicken** into smaller pieces, until no pink remains, 4-5 min. \*\*
- Season with **salt** and **pepper**.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **turkey**.



### 4 Finish chicken

- Add **corn** to the pan with **chicken**. Cook, stirring occasionally, until **corn** is golden-brown, 4-5 min.
- Reduce heat to medium. Stir in **Mexican Seasoning**, **garlic puree** and **3 tbsp** (6 tbsp) **water**. Cook, stirring often, until fragrant, 1-2 min. Remove from heat.



### 5 Make condiments

- Meanwhile, combine **sour cream**, **half the lime juice** and **half the lime zest** in a small bowl. (**NOTE:** This is your lime crema.)
- Add **tomatoes**, **green onion whites** and **remaining lime juice** to a medium bowl. Season with **salt** and **pepper**, then toss to combine. (**NOTE:** This is your pico de gallo.)



### 6 Finish and serve

- Fluff **rice** with a fork, then add **remaining lime zest** and **remaining green onions**. Season with **salt**, then stir to combine.
- Divide **rice** between bowls, then top with **chicken mixture** and **pico de gallo**.
- Dollop **lime crema** and **guacamole** over top.

Dinner Solved!



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