

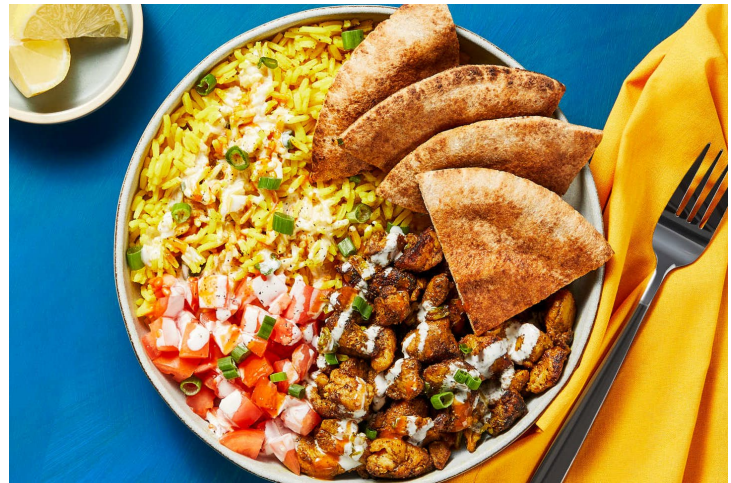
Recipe

Street Cart-Style Chicken Bowls

Serves 4 | Total time: 20min

Ingredients

- 1 tsp turmeric
- 1 C. jasmine rice
- 2 tsp chicken stock concentrate
- 4 scallions
- 1 lemon
- 2 tomato
- 3 Tbsp sour cream
- 4 Tbsp mayonnaise
- 2 tsp garlic powder
- 20oz chopped chicken breast
- 2 Tbsp shawarma spice blend
- 4 pita breads
- 2 tsp hot sauce
- 1 tsp cooking oil
- 5 Tbsp butter
- Salt
- Pepper



Directions

1. In a small pot, melt 1 Tbsp butter over medium heat. Stir in $\frac{1}{2}$ tsp turmeric; cook stirring frequently, until fragrant, 30-60 seconds. Stir in rice, $1 \frac{1}{2}$ cups water, stock concentrate, a big pinch of salt, and pepper. Cover and bring to a boil, then reduce to a simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
2. Bring 4 Tbsp butter to room temperature. Wash and dry produce. Quarter lemon. Trim and thinly slice scallions, separating whites from greens. Dice tomato into $\frac{1}{2}$ -inch pieces.
3. In a small bowl, combine sour cream, mayonnaise, garlic powder, and a squeeze of lemon. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
4. Pat diced chicken thighs dry with paper towels; season with Shawarma Spice Blend, salt, and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and scallion whites; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
5. Toast pitas until softened and warmed through. Spread with softened butter, then cut each pita into quarters.
6. Once rice is done, fluff with a fork; stir in half the scallion greens. Season with salt and pepper to taste. Divide rice between bowls. Top with chicken and tomato in separate sections; season tomato with a pinch of salt. Drizzle everything with as much white sauce and hot sauce as you like; garnish with remaining scallion greens. Serve with pita and remaining lemon wedges on the side. TIP: We like to scoop up some of the rice, chicken, tomato, and sauces with a pita wedge and eat it all in one bite!

Source: www.hellofresh.com/recipes/street-cart-style-chicken-bowls-65a830f1f9e1c820e370e562



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