

# Southwest Chicken & Green Pepper Bowls



Tender grilled chicken seasoned with smoky chili and cumin, layered over fluffy cilantro-lime rice with crisp green peppers, black beans, sweet corn, and a fresh lime squeeze.

## Ingredients

- 1/2 cup of Corn
- 4 oz of Fresh Red Salsa
- 1 tsp of Garlic Powder
- 1.5 tbsp of Sour Cream
- 1/4 cup of Monterey Jack Cheese
- 3/4 cup White Rice
- 1 Onion
- 1 tbsp Southwest Spice Blend

- 1 tsp Cumin
- 1 Long Green Pepper
- 10 oz of Chopped Chicken Breast

# Instructions

1. In a small pot, combine rice, 1 1/4 cups water(2 1/4 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-18 minutes.
  - Keep covered off heat until ready to serve.
2. While rice cooks, wash and dry produce. • Drain corn; pat dry with paper towels. Halve, core, and thinly slice green pepper into strips. Halve, peel, and thinly slice onion.
3. Heat a drizzle of oil in a large pan over high heat. Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. TIP: Cover pan if corn begins to pop! • Turn off heat; transfer corn to a small bowl. Stir in salsa; set aside until ready to serve.
4. Open package of chicken and drain off any excess liquid. • Heat a large drizzle of oil in pan used for corn over medium-high heat. Add green pepper, onion, chicken, Southwest Spice Blend, garlic powder, 1/2 tsp cumin (1 tsp for 4 servings), salt, and pepper. (Save remaining cumin for another use.) Cook, stirring occasionally, until veggies are just beginning to soften, 2-3 minutes. TIP: Lower heat if chicken and veggies begin to brown too quickly. • Add 1/4 cup water and 1 TBSP butter(1/2 cup water and 2 TBSP butter for 4). Cook, stirring frequently, until chicken is cooked through and sauce has slightly thickened, 2-3 minutes more. Taste and season with salt and pepper if desired.
5. Place sour cream in a second small bowl. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
6. Fluff rice with a fork. Taste and season with salt and pepper if desired. • Divide rice between shallow bowls and top with chicken and veggies. Top with Monterey Jack and corn salsa. Drizzle crema over everything and serve.
  1. ***Poultry is fully cooked when internal temperature reaches 165°.***

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