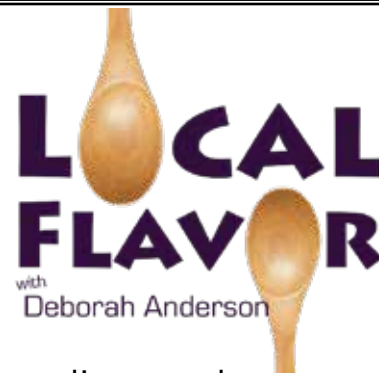


# BEACHCOMBER CHICKEN & RICE BOWLS WITH KIWI SALSA



## Ingredients:

- 2 Tbs butter
- 4 scallions
- 1 1/2 cups jasmine rice
- 2 Roma tomatoes
- 2 kiwis
- 2 limes
- 1/2 cup sour cream
- 2 tsp chipotle chili powder
- 1 Tbs vegetable oil
- 20 ounce of chicken breast strips cut into cubes
- 1 1/2 tsp chili powder
- 1 1/2 tsp smoked paprika
- 3/4 tsp garlic powder
- 3/4 tsp oregano
- 3/4 tsp ground coriander
- 1/2 tsp cumin
- 1/4 tsp ground black pepper
- 1/4 tsp cayenne
- 1/4 tsp crushed red pepper flakes
- 1/4 cup chicken stock
- salt
- pepper

## Instructions:

1. Wash and dry all produce. Trim and thinly slice scallions, separating whites from greens. Melt butter in a small pot over medium-high heat. Add scallion whites; cook, stirring, 30 seconds or longer. Stir in rice to coat, then add 2 1/2 cups water. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
2. While rice cooks, finely dice the tomato. Peel and finely dice kiwi. Zest and quarter lime.
3. In a medium bowl, combine scallion greens, tomato, kiwi, and a big squeeze of lime juice to taste. Season generously with salt and pepper.
4. In a small bowl, combine sour cream, lime zest, and a pinch of chipotle powder to taste. (TIP: Like things spicy? Add more chipotle powder!) Stir in water 1 tsp at a time until the mixture reaches drizzling consistency. Season with salt and pepper.

Recipe presented by: Deborah Anderson

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- 1/4 cup chicken stock
- salt
- pepper

## *Instructions:*

5. Toss together the southwest spices to add to the chicken all at once: chili powder, cumin, paprika, garlic powder, oregano, coriander, pepper, red pepper, cayenne.

6. Pat chicken dry with paper towels. Heat a large drizzle of oil in a large pan over medium-high heat. Add chicken, Southwest Spices, and a pinch of chipotle powder if you like things spicy. Cook, stirring occasionally, until browned, 3-5 minutes. Stir in chicken stock, and a big pinch of salt and pepper. Cook, stirring until liquid has reduced and chicken is coated and cooked through, 1-2 minutes more.

7. Fluff rice with a fork; season with salt and pepper. Divide rice between bowls and top with chicken and salsa. Drizzle with crema and serve with any remaining lime wedges on the side.

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