

# Kimchi Hot Sauce Burritos

**Courses:** Main Dish

**Categories:** Chicken

**Source:** Hello Fresh

## Ingredients

4 Scallions  
1/2 Cup Basmati Rice  
10 Tsp White Wine Vinegar  
1 Pound ground Chicken  
2 Cucumbers  
8 TBSP Sour Cream  
1 Lime  
1 Carrot (shredded)  
Flour torillas  
3/4 C water  
1 TBSP Sriracha  
1 tsp sugar  
olio

## Directions

Trim, then thinly slice scallions, keeping greens and whites separate. Melt butter in a skillet, add scallion whites and chicken. Brown chicken, then add rice, water and 3 tsp vinegar, with a pinch of salt. Cover and bring to a boil. Reduce heat to low and let simmer until rice is tender. Cover, remove from heat.

Halve cucumbers length wise, then slice in to thin half-moons. Toss in a medium bowl with Sriracha, remaining vinegar, large pinch of salt, and sugar. Mix well, set aside. In another small bowl, combine sour cream, salt, pepper, and dash of Sriracha.

Zest lime, then cut into quarters. Heat oil in large pan, add carrot, toss until just tender, about 2-3 minutes. Stir in half of lime zest, and a squeeze of lime juice. Season with salt and pepper. Remove from pan and set aside.

Meanwhile, toss together half the cucumber, half the carrots, scallion greens, and a squeeze of lime juice in another medium bowl. Season with salt and pepper. Add remaining lime zest to rice in pot and fluff grains with a fork. Season with salt and pepper.