

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Paper towels
- Bowls

• Pan

- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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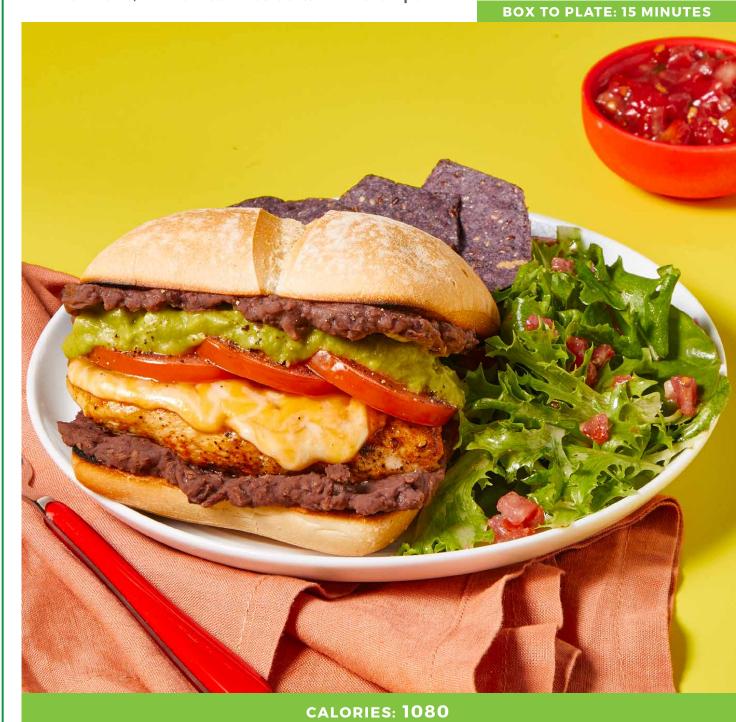
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CHEESY CHICKEN & GUACAMOLE TORTAS

Refried Beans, Pico de Gallo Salad & Tortilla Chips









1 SIZZLE



10 oz | 20 oz Chicken Cutlets



1 TBSP | 2 TBSP Fajita Spice Blend



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk

- Pat **chicken*** dry and season all over with Fajita Spice Blend, salt, and pepper.
- Drizzle **oil** in a hot pan. Cook chicken until cooked through, 3-5 minutes per side. TIP: While chicken cooks, move on to Step 2.
- Sprinkle cheese over chicken: cover until cheese melts. 30-60 seconds. Remove from heat.



2 PREP



1 2

Tomato



16 oz | 16 oz Refried Black Beans



Ciabattas Contains: Soy, Wheat

- · Wash and dry produce.
- Thinly slice tomato into rounds. Season with salt and pepper.
- Place refried beans in a microwave-safe bowl. Cover with plastic wrap; microwave 2-3 minutes. Uncover and stir.
- · Halve and toast ciabattas. TIP: If you have downtime, make the salad in the next step.



3 TOSS



2 oz | 4 oz Mixed Greens



Pico de Gallo



1½ oz 3 oz Greek Vinaigrette Contains: Eggs, Milk

• In a bowl, toss mixed greens, pico de gallo (draining first), and vinaigrette to combine.



4 SERVE







Blue Corn Tortilla Chips Contains: Sesame

- Spread **refried beans** on cut sides of ciabattas (save any remaining refried beans for another use). Top with cheesy chicken, tomato, and guacamole; season with salt and pepper. Close chicken tortas.
- Divide **chicken tortas** between plates; serve with salad and tortilla chips on the side.

