



ONE-PAN CHEESY CHICKEN & PEPPER FAJITAS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 2
Onion



1 | 2
Lime



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



1 | 2
Long Green Pepper



¼ Cup(s) | ½ Cup(s)
Monterey Jack Cheese
Contains: Milk



10 oz | 20 oz
Chopped Chicken Breast



6 | 12
Flour Tortillas
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 870



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 620



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



HELLO

PICO DE GALLO

A bright, refreshing topper for cheesy fajitas

A PAT ABOVE

Blotting out moisture allows the seasonings to really stick, and ensures even browning once the chicken hits the pan.

BUST OUT

- Zester
- Large pan
- 2 Small bowls
- Paper towels
- Kosher Salt
- Cooking Oil
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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*Poultry is fully cooked when internal temperature reaches 165°.

🍖 *Ground Meat is fully cooked when internal temperature reaches 160°.

🐟 *Shellfish is fully cooked when internal temperature reaches 145°.



1 PREP

- **Wash and dry produce.**
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Halve, core, and thinly slice **green pepper**.



4 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken and **remaining Southwest Spice Blend**; cook, stirring occasionally, until chicken is browned, 3-5 minutes.
- Stir in **Tex-Mex paste**, **lime zest**, and a **squeeze of lime juice** until chicken is coated and cooked through, 1-2 minutes. Taste and season with **salt** and **pepper**. Turn off heat.

- 🍤 Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp or **beef*** for pork; cook through this step as instructed (no need to break up shrimp into pieces!).



2 MAKE PICO & CREMA

- In a small bowl, combine **tomato**, **minced onion**, a **squeeze of lime juice**, **salt**, and **pepper**.
- In a separate small bowl, combine **sour cream** with a squeeze of lime juice. Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 WARM TORTILLAS

- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook until lightly browned and slightly softened, 2-3 minutes.
- Add **sliced onion**; cook, stirring occasionally, until veggies are browned and tender, 4-6 minutes.
- Stir in **half the Southwest Spice Blend** (you'll use the rest in the next step) and a **splash of water**. Cook, stirring, until veggies are coated and water has mostly evaporated. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates and fill with **chicken** and **veggies**. Top with **pico de gallo**, **Monterey Jack**, and **lime crema**. Serve with any **remaining lime wedges** on the side. **TIP: Serve chicken, veggies, pico de gallo, Monterey Jack, lime crema, and lime wedges in separate bowls or plates for a build-your-own fajita bar!**