



# CHICKEN CHEDDAR FAJITAS

with Bell Pepper, Lime Crema, and Pickled Jalapeño



## HELLO LIME CREMA

This tangy-cool topping is the perfect fajita finishing touch.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 750



Bell Pepper\*



Jalapeño



Southwest Spice Blend



Chicken Breast Strips



Cheddar Cheese  
(Contains: Milk)



Red Onion



Lime



Sour Cream  
(Contains: Milk)



Flour Tortillas  
(Contains: Wheat)

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG

Not a fan of spicy food? Can't get enough of the heat? Feel free to add as much or as little of the pickled jalapeño as you like. After all, you're the chef!

## BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Medium bowl
- Paper towels
- Baking sheet
- Vegetable oil (1 TBSP | 1 TBSP)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Red Onion 1 | 2
- Bell Pepper 1 | 2
- Jalapeño 1 | 1
- Lime 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Chicken Breast Strips\* 10 oz | 20 oz
- Flour Tortillas 6 | 12
- Cheddar Cheese ½ Cup | 1 Cup

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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# HelloFRESH



## 1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **bell pepper**. Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat. Zest half the **lime** (whole lime for 4 servings); cut into wedges.



## 4 COOK CHICKEN

Place **chicken** in a medium bowl; pat dry with paper towels then season with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used for veggies over medium-high heat. Add chicken in a single layer and cook, stirring occasionally, until lightly browned, 2-3 minutes. Stir in **veggies** and remaining **Southwest Spice**. Continue cooking until chicken is browned and cooked through, 2-3 minutes more.

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## 2 PICKLE JALAPEÑO AND COOK VEGGIES

In a small bowl, combine **jalapeño** and juice from **2 lime wedges** (4 wedges for 4 servings). Set aside to quick-pickle. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion**, **bell pepper**, and half the **Southwest Spice**. Cook, stirring, until softened and lightly charred, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan; set aside.



## 5 BAKE TORTILLAS

Meanwhile, place **tortillas** on a baking sheet in a single layer and sprinkle evenly with **cheddar**. (For 4 servings, divide tortillas between 2 baking sheets.) Bake until cheese has melted, 1-2 minutes. **TIP:** Don't let these sit in the oven too long. The tortillas should be soft, not crisp.



## 3 MAKE CREMA

Meanwhile, in a second small bowl, combine **sour cream**, a squeeze or two of **lime juice**, and **lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 6 SERVE

Divide **chicken mixture** between **tortillas**. Drizzle with **crema** and top with pickled **jalapeño** to taste. Serve with any remaining **lime wedges** on the side.

## COOL OFF

Lime crema is also great on nachos, rice bowls, or anything that benefits from a tangy twist.

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