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GARLIC LIME CHICKEN FAJITAS

with Pickled Onion & Lime Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breast Strips*
(1 | 2)



Flour Tortillas*
(1 | 2)
Contains: Wheat



Poblano*
(1 | 1)



Long Green Pepper*
(1 | 2)



Yellow Onion
(1 | 1)



Southwest Spice
(1 | 2)



Sour Cream*
(2 | 4)
Contains: Milk



Lime*
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Sugar
($\frac{1}{4}$ tsp | $\frac{1}{4}$ tsp)

Vegetable Oil
(4 tsp | 8 tsp)

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CHEF'S TIP

In step 6, we instruct you to warm your tortillas in the microwave. This method will yield steamy-soft 'tillas. To add a little more depth to your dish, try charring them over the flames of your gas stove instead. Using tongs and working one at a time, carefully place tortillas directly on the burner until they blister, a few minutes per side.

1.



Wash and dry all produce. Halve, peel, and very thinly slice **onion**. Zest and quarter **lime**. Peel and finely chop **garlic**. Halve, core, and thinly slice **poblano** and **green pepper** into strips.

2.



In a small bowl, combine $\frac{1}{4}$ of the **onion**, juice from **half the lime**, $\frac{1}{4}$ **tsp sugar**, and a pinch of **salt**. Set aside to quick-pickle. In a separate small bowl, combine **sour cream**, **half the lime zest**, a squeeze of **lime juice**, and a pinch of **garlic**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

3.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano** and **green pepper**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 5–7 minutes. Add **remaining onion** and season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 4–5 minutes. Add **1 tsp Southwest Spice** (**2 tsp for 4 servings; you'll use the rest in the next step**). Cook until fragrant, 30 seconds. Transfer veggies to a plate and set aside.

4.



Meanwhile, place **chicken** in a medium bowl and pat dry with paper towels. Add a **large drizzle of oil** and **remaining Southwest Spice**, **lime zest**, and **garlic**. Season generously with **salt** and **pepper**; stir to coat.

5.



Once veggies are done, heat a **drizzle of oil** in same pan over high heat. Add **chicken** and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. (**Don't move the chicken around too much! You want to develop nice caramelization on all sides.**)

6.



While chicken cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide tortillas between plates and fill with **chicken**, **veggies**, **pickled onion** (**draining first**), and a drizzle of **lime crema**. Serve with any **remaining lime wedges** on the side.