

INGREDIENTS

2 PERSON | 4 PERSON

10 oz | 20 oz Chicken Breast

Strips



1 | 2 Lime



1 TBSP | 2 TBSP Southwest Spice Blend



1 | 2 Tomato



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 2

6 | 12 Flour Tortillas Contains: Soy, Wheat

Tex-Mex

Paste

1 2

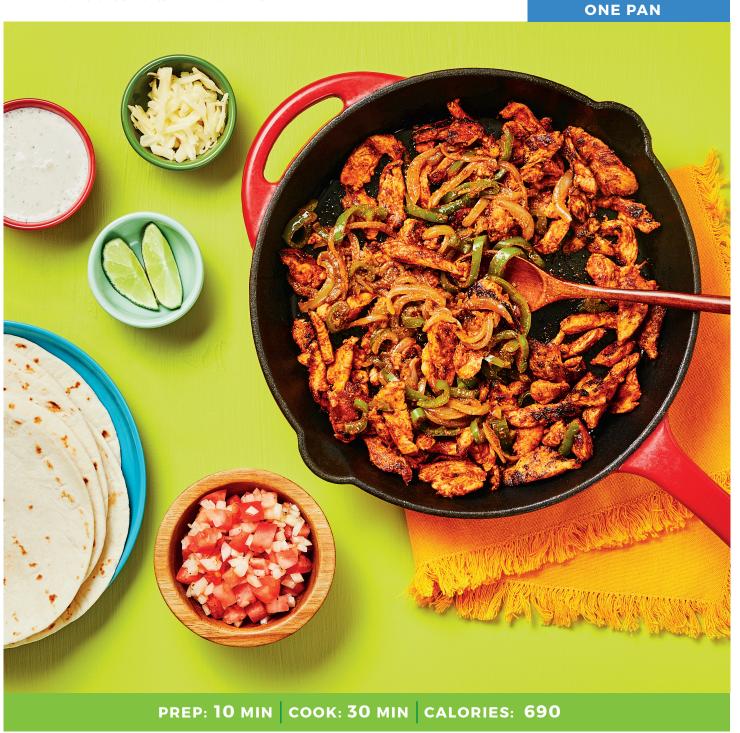
Yellow Onion



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk

ONE-PAN CHEESY CHICKEN & PEPPER FAJITAS

with Pico de Gallo & Lime Crema





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

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
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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



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.



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.



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.



4 COOK CHICKEN

- Pat chicken* dry with paper towels.
- 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.



5 WARM TORTILLAS

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



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!

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