



ONE-PAN CHEESY CHICKEN & PEPPER FAJITAS

with Pico de Gallo & Lime Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



10 oz | 20 oz
Chicken Breast Strips



1 | 2
Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Long Green Pepper



1 | 2
Yellow Onion



1 | 2
Tomato



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



6 | 12
Flour Tortillas
Contains: Soy, Wheat



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



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HELLO

PICO DE GALLO

A bright, refreshing topper for
cheesy fajitas



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



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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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!**

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