



# ONE-PAN CHICKEN FAJITA LETTUCE WRAPS

with Monterey Jack, Blue Corn Tortilla Chips & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



1 | 2  
Long Green Pepper



1 | 1  
Lime



1 | 2  
Baby Lettuce



1.5 oz | 3 oz  
Blue Corn Tortilla Chips  
Contains: Sesame



8 oz | 16 oz  
Sous Vide Chopped Chicken



1 TBSP | 2 TBSP  
Fajita Spice Blend



1 | 2  
Beef Stock Concentrate



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



½ Cup | 1 Cup  
Monterey Jack Cheese  
Contains: Milk



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### HELLO

## LETTUCE WRAPS

Lettuce leaves are perfect for cradling fajita fillings and toppings while also adding a fresh crunch to every bite.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 580





## KICK IT UP

Do you like things spicy?  
Serve wraps with your favorite hot sauce, or add a pinch of cayenne along with the Fajita Spice Blend.

## BUST OUT

- Zester
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

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## 1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Core, deseed, and finely dice **green pepper**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Gently crush **tortilla chips** in their bag into small pieces.



## 3 MAKE CREMA

- Meanwhile, in a small bowl, combine **sour cream**, **lime zest**, and **juice from one lime wedge**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 2 COOK CHICKEN MIXTURE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **chicken**. Season with **salt** and **pepper**. Cook, breaking up meat into pieces and stirring occasionally, until onion is slightly softened, 2-3 minutes.
- Add **Fajita Spice Blend**; cook, stirring, 30 seconds. Stir in **stock concentrate**, **½ tsp sugar**, and **1 TBSP water** (use 1 tsp sugar and 2 TBSP water for 4 servings). Cook, stirring occasionally, until chicken is browned and warmed through, 2-3 minutes more.



## 4 FINISH & SERVE

- Remove pan with **chicken mixture** from heat; sprinkle with **Monterey Jack**. Cover pan until cheese melts, 1-2 minutes.
- Divide **lettuce leaves** between plates; fill with **cheesy chicken filling**. Drizzle with **lime crema** and sprinkle with **crushed tortilla chips**. Serve with any **remaining lime wedges** on the side.