



SHEET PAN CHICKEN & PEPPER FAJITAS

with Pico de Gallo, Monterey Jack & Lime Crema

SHEET PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



1 | 2
Long Green Pepper



10 oz | 20 oz
Chicken Cutlets**



1 TBSP | 2 TBSP
Fajita Spice Blend



1 | 2
Roma Tomato



¼ oz | ¼ oz
Cilantro



1 | 1
Lime



6 | 12
Flour Tortillas
Contains: Wheat



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

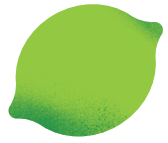
HELLO

SHEET PAN FAJITAS

This one-pan wonder makes fajita night (and post-dinner cleanup!) a breeze.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 680



HELLO FRESH

HOT STUFF

Want to keep the tortillas from cooling down while you're building your fajitas? Once they're warm and pliable in step 6, wrap 'em in foil and take 'em out one at a time.

BUST OUT

- Baking sheet
- Paper towels
- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Halve, core, and thinly slice **green pepper** into strips.



2 ROAST VEGGIES

- Toss **sliced onion** and **green pepper** on one side of a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack for 5 minutes (you'll add more to the sheet then).



3 SEASON CHICKEN

- While veggies roast, pat **chicken*** dry with paper towels. Season all over with **Fajita Spice, salt, and pepper.** Drizzle with **oil** and rub to evenly coat.



4 ROAST CHICKEN

- Once **veggies** have roasted 5 minutes, remove baking sheet from oven. Carefully add **chicken** to empty side.
- Return to top rack until chicken is browned and cooked through and veggies are tender and slightly crisp, 15-18 minutes. **TIP: If veggies are done before chicken, remove from sheet and continue roasting chicken.**
- Transfer chicken to a cutting board; let rest at least 5 minutes.



5 MAKE PICO & CREMA

- Meanwhile, dice **tomato**. Roughly chop **cilantro**. Zest and quarter **lime**.
- In a small bowl, combine tomato, cilantro, **minced onion**, and a **squeeze of lime juice**. Season with **salt and pepper.**
- In a separate small bowl, combine **sour cream** with **lime zest** and a squeeze of lime juice. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt.**



6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Thinly slice **chicken** crosswise.
- Divide tortillas between plates and fill with chicken and **veggies**. Top with **pico de gallo, Monterey Jack, and lime crema**. Serve with **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°.