



More than Food

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Smoky Chicken Fajitas

with Charred Pepper and Onion, Lime Crema, and Quick-Pickled Jalapeño

Fajitas are the ultimate crowd-pleaser, especially with fixings as delicious as these. We're upping the ante with our custom Southwest Spice Blend and an unbeatable lime crema. Finished with tangy quick-pickled jalapeños, this will be a fajita night to remember.



40 min



level 1



nut free



Chicken Breasts



Flour Tortillas



Cheddar Cheese, shredded



Red Bell Pepper



Red Onion



Sour Cream



Lime




Southwest Spice Blend



Jalapeño

Ingredients

	2 People	4 People
Chicken Breasts	2	4
Flour Tortillas	1) 2)	12
Cheddar Cheese, shredded	3) 2 oz	4 oz
Red Bell Pepper	1	2
Red Onion	1	2
Sour Cream	3) 2 oz	4 oz
Lime	1	2
Southwest Spice Blend	1 t	2 t
Jalapeño 	1	2
Olive Oil*	1 t	2 t

*Not Included

Allergens

1) Wheat

2) Soy

3) Milk

Tools

Large Pan, Zester,
2 Small Bowls, Baking Sheet

Ruler

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Nutrition per person Calories: 673 cal | Carbs: 62 g | Fat: 25 g | Protein: 58 g | Fiber: 8 g | Sodium: 1021 mg

Make sure to wash and dry produce before prepping or cooking!



1

1 Preheat the oven to 400 degrees. Remove the seeds and white ribs from the **red bell pepper** then thinly slice. Halve, peel, and thinly slice the **onion**. Thinly slice half the **jalapeño** into rounds. Mince the remaining **jalapeño**, removing the ribs and seeds if you prefer less heat. Zest and halve the **lime**, then cut one half into wedges. Thinly slice the **chicken breasts** into strips.

TIP: Thoroughly wash hands and surfaces after handling the **jalapeño**. The heat is transferable and can burn more than your throat!



3

2 **Quick-pickle the jalapeño:** Place the **jalapeño rounds** in a small bowl and toss with the **juice of half the lime**.

3 **Cook the fajita veggies:** Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add the **onions** and **red bell pepper** to the pan and cook, tossing, for 7-8 minutes, until softened and slightly caramelized. Season with **salt** and **pepper**.



5

4 **Make the lime crema:** In a small bowl, stir together the **sour cream**, **lime zest**, and a **squeeze of lime**. Add **2-3 Tablespoons water** to thin to a dressing-like consistency. Season with **salt** and **pepper**.

5 Add the **minced jalapeño** to the pan with the **fajita veggies**. Cook, tossing, for about 1 minute, until fragrant. Add the **chicken** and **Southwest Spice Blend** to the pan and cook, tossing, for 4-5 minutes, until the chicken is cooked through. Season with **salt** and **pepper**.



6

6 **Make the cheesy tortillas:** While the **chicken** cooks, lay the **tortillas** in a single layer on a baking sheet. Sprinkle each tortilla with a bit of **cheddar cheese** and place in the oven for about 1-2 minutes, until melted. Keep an eye on these!

7 Place the **chicken mixture** inside the **cheesy tortillas**. Top with the **lime crema** and **quick-pickled jalapeño**. Serve with a wedge of **lime** and enjoy!