



# CHEESY CHICKEN & GUACAMOLE TORTAS

**FAST & FRESH**

Refried Beans, Pico de Gallo Salad & Tortilla Chips

**BOX TO PLATE: 15 MINUTES**

**HELLO**

## **FAST & FRESH**

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## **BUST OUT**

- Paper towels
- Bowls
- Pan
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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**CALORIES: 1080**

### 1 SIZZLE



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 2 TBSP  
Fajita Spice Blend



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk

- Pat **chicken\*** dry and season all over with **Fajita Spice Blend, salt, and pepper.**
- Drizzle **oil** in a hot pan. Cook **chicken** until cooked through, 3-5 minutes per side. **TIP: While chicken cooks, move on to Step 2.**
- Sprinkle **cheese** over **chicken**; cover until cheese melts, 30-60 seconds. Remove from heat.



### 2 PREP



1 | 2  
Tomato



16 oz | 16 oz  
Refried Black Beans



2 | 4  
Ciabattas  
Contains: Soy, Wheat

- Wash and dry produce.**
- Thinly slice **tomato** into rounds. Season with **salt and pepper.**
- Place **refried beans** in a microwave-safe bowl. Cover with plastic wrap; microwave 2-3 minutes. Uncover and stir.
- Halve and toast **ciabattas**. **TIP: If you have downtime, make the salad in the next step.**



### 3 TOSS



2 oz | 4 oz  
Mixed Greens



4 oz | 8 oz  
Pico de Gallo



1½ oz | 3 oz  
Greek Vinaigrette  
Contains: Eggs, Milk

- In a bowl, toss **mixed greens, pico de gallo (draining first), and vinaigrette** to combine.



### 4 SERVE



4 TBSP | 8 TBSP  
Guacamole



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

- Spread **refried beans** on cut sides of **ciabattas (save any remaining refried beans for another use)**. Top with **cheesy chicken, tomato, and guacamole**; season with **salt and pepper**. Close **chicken tortas**.
- Divide **chicken tortas** between plates; serve with **salad and tortilla chips** on the side.



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