



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Baby Lettuce



1 | 2

Tomato



1 | 1

Lime



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 TBSP | 2 TBSP
Fajita Spice
Blend



1.5 oz | 3 oz
Buttermilk
Ranch Dressing
Contains: Eggs, Milk



4 TBSP | 8 TBSP
Guacamole

CREAMY TEX-MEX CHICKEN SALAD

with Tomato & Avocado Ranch Dressing



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 400



BUST OUT

- Large pan
- Small bowl
- Large bowl
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Kosher salt
- Black pepper

LIME TIME

Firmly roll the lime on the countertop with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

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CREAMY TEX-MEX CHICKEN SALAD

with Tomato & Avocado Ranch Dressing

INSTRUCTIONS

- **Wash and dry produce.**
- Quarter **lime**. Trim and discard root end from **lettuce**; roughly chop leaves. Dice **tomato** into ½-inch pieces. Dice **chicken** into ½-inch pieces.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **chicken** and **half the Fajita Spice Blend** (you'll use the rest later). Cook until chicken is warmed through, 2-3 minutes. Remove from heat. Season with **salt** and **pepper**. (No stove available? In a large microwave-safe bowl, combine chicken with half the Fajita Spice Blend, a pinch of salt and pepper, and a drizzle of oil. Cover with plastic wrap and microwave 1-2 minutes.)
- Meanwhile, in a small bowl, combine **dressing**, **guacamole**, **remaining Fajita Spice Blend**, **juice from half the lime** (whole lime for 4 servings), and 1 TBSP olive oil (2 TBSP for 4). Season with **salt** and **pepper** to taste.
- In a large bowl, toss together **lettuce**, **tomato**, **half the chicken**, and as much **avocado ranch dressing** as you like until thoroughly combined.
- Divide **salad** between bowls. Top with **remaining chicken**. Serve with any **remaining lime wedges** on the side.