



# FUEGO CHICKEN FAJITA TACOS

with Chicken Thighs, Spicy Guacamole & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



1 | 2  
Red Onion



1 | 2  
Lime



4 TBSP | 8 TBSP  
Guacamole



1 tsp | 2 tsp  
Hot Sauce



10 oz | 20 oz  
Diced Chicken  
Thighs



1 TBSP | 2 TBSP  
Fajita Spice Blend



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



4 TBSP | 8 TBSP  
Smoky Red Pepper  
Crema  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 590



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 640





HELLO

## SPICY GUACAMOLE

Get ready to heat up everyone's favorite avocado dip with hot sauce and lime juice!

### WARMING TREND

Once your tortillas are heated, wrap them in foil and take them out one at a time as you build your tacos. This will keep everything warm and toasty.

### BUST OUT

- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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### 1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **onion**. Quarter **lime**.
- In a small bowl, combine **guacamole**, **juice from one lime wedge (two wedges for 4 servings)**, and a **dash of hot sauce (save the rest for serving)**. Season with **salt** and **pepper**.



### 3 WARM TORTILLAS

- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.  
**TIP: Feel free to toast your tortillas if you want some crunch!**



### 2 COOK CHICKEN & VEGGIES

- Open package of **chicken\*** and drain off any excess liquid.
  - Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken, **green pepper**, **onion**, and **Fajita Spice Blend**; season with **salt** and **pepper**. Cook, stirring, until veggies are slightly softened and chicken is browned and cooked through, 4-6 minutes.
  - Stir in a **squeeze of lime juice (big squeeze for 4 servings)** and remove from heat.
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- 🔄 Rinse **shrimp\*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



### 4 SERVE

- Divide **tortillas** between plates. Fill with **chicken and veggie filling**; top with **spicy guacamole** and **smoky red pepper crema**. Serve with **remaining hot sauce** and **remaining lime wedges** on the side.

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

🔄 \*Shrimp are fully cooked when internal temperature reaches 145°.