



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 1
Lime



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



1 TBSP | 2 TBSP
Fajita Spice
Blend



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 | 2
Long Green
Pepper



1 | 2
Baby Lettuce



8 oz | 16 oz
Sous Vide
Chopped Chicken



1 | 2
Beef Stock
Concentrate



½ Cup | 1 Cup
Monterey Jack
Cheese
Contains: Milk

ONE-PAN CHICKEN FAJITA LETTUCE WRAPS

with Monterey Jack, Blue Corn Tortilla Chips & Lime Crema



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 15 MIN | CALORIES: 580



BUST OUT

- Zester
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil
(1 tsp | 1 tsp)
- Sugar
(½ tsp | 1 tsp)

KICK IT UP

Do you like things spicy? Serve wraps with your favorite hot sauce, or add a pinch of cayenne along with the Fajita Spice Blend.

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

ONE-PAN CHICKEN FAJITA LETTUCE WRAPS

with Monterey Jack, Blue Corn Tortilla Chips & Lime Crema

INSTRUCTIONS

- **Wash and dry produce.**
- Halve, peel, and finely dice **onion**. Core, deseed, and finely dice **green pepper**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Gently crush **tortilla chips** in their bag into small pieces.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion**, **green pepper**, and **chicken**. Season with **salt** and **pepper**. Cook, breaking up meat into pieces and stirring occasionally, until onion is slightly softened, 2-3 minutes.
- Add **Fajita Spice Blend**; cook, stirring, 30 seconds. Stir in **stock concentrate**, **1 TBSP water**, and **½ tsp sugar** (use **2 TBSP water** and **1 tsp sugar** for **4 servings**). Cook, stirring occasionally, until chicken is browned and warmed through, 2-3 minutes more.
- Meanwhile, in a small bowl, combine **sour cream**, **lime zest**, and **juice from one lime wedge**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- Remove pan with **chicken mixture** from heat; sprinkle with **Monterey Jack**. Cover pan until cheese melts, 1-2 minutes.
- Divide **lettuce leaves** between plates; fill with **cheesy chicken filling**. Drizzle with **lime crema** and sprinkle with **crushed tortilla chips**. Serve with any **remaining lime wedges** on the side.