



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



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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: 580



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 650



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

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



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.
- 🔄 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.

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