



# CHICKEN CHEDDAR FAJITAS

with Bell Pepper, Lime Crema, and Pickled Jalapeño



## HELLO

### QUICK-PICKLED JALAPEÑO

Marinating the feisty chili in lime juice gives it a tangy kick to match its heat.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 710



Bell Pepper\*



Jalapeño



Sour Cream  
(Contains: Milk)



Chicken Breasts



Cheddar Cheese  
(Contains: Milk)



Red Onion



Lime



Southwest  
Spice Blend



Flour Tortillas  
(Contains: Wheat)

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG


If you'd rather not heat up the oven, you can place the tortillas in a pan over medium-low heat, then sprinkle the cheddar on top and let it melt.

## BUST OUT

- 2 Small bowls
- Zester
- Large pan
- Baking sheet
- Vegetable oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                 |
|--|-----------------|
| • Bell Pepper  | 1   2           |
| • Red Onion  | 1   2           |
| • Jalapeño  | 1   1           |
| • Lime   | 1   2           |
| • Southwest Spice Blend  | 2 tsp   4 tsp   |
| • Sour Cream   | 2 TBSP   4 TBSP |
| • Chicken Breasts  | 12 oz   24 oz   |
| • Flour Tortillas  | 6   12          |
| • Cheddar Cheese   | ½ Cup   1 Cup   |

## HELLO WINE



PAIR WITH  
Stemwinder Mendoza  
Malbec, 2016

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 400 degrees. Core and seed **bell pepper**, then thinly slice. Halve, peel, and thinly slice **onion**. Slice **jalapeño** into thin rounds, removing ribs and seeds first for less heat, and place in a small bowl. Zest ½ tsp zest from **lime**, then cut in half. Cut one half into wedges.



## 4 COOK CHICKEN

Heat a large drizzle of **oil** in pan used for veggies over medium-high heat. Slice **chicken** into thin strips. Season with **salt** and **pepper**. Add to pan in a single layer and cook, tossing occasionally, until just browned on surface, 2-4 minutes. Toss in **veggies** and another **1 tsp Southwest spice** (you'll have a little left over). Continue cooking until chicken is no longer pink in center, 2-3 minutes more.



## 2 COOK VEGGIES

Squeeze **juice** from lime half into bowl with **jalapeño** and toss to coat. Set aside. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion, bell pepper**, and **1 tsp Southwest spice** (we sent more). Cook, tossing, until softened and lightly charred, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 5 BAKE TORTILLAS

Meanwhile, place **tortillas** on a baking sheet in a single layer and sprinkle evenly with **cheddar**. Bake in oven until cheese is just melted, 1-2 minutes. **TIP:** Don't let these sit in the oven too long. The tortillas should be soft, not crisp.



## 3 MAKE CREMA

Mix together **sour cream, lime zest**, and a squeeze of **lime juice** in another small bowl. Stir in **1 TBSP water**. (**TIP:** Add up to 1 TBSP more water to give crema a drizzly consistency.) Season with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Divide **chicken** and **veggies** between **tortillas**. Dollop with **crema** and scatter **jalapeño** over (to taste). Serve any remaining **lime wedges** on the side for squeezing over.

## HOT STUFF!

Pickled jalapeño is great on nachos, rice bowls, or anything that benefits from a spicy twist.

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