



# 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: 670



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 (you may need to work with one tortilla at a time).

## 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   | 1 TBSP   2 TBSP |
| • Sour Cream  | 2 TBSP   4 TBSP |
| • Chicken Breasts   | 12 oz   24 oz   |
| • Flour Tortillas   | 6   12          |
| • Cheddar Cheese  | ½ Cup   1 Cup   |

## WINE CLUB

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## 1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**. Halve, peel, and thinly slice **onion**. Slice **jalapeño** into thin rounds and place in a small bowl (remove ribs and seeds for less heat). Zest ½ tsp zest from **lime**; quarter lime.



## 4 COOK CHICKEN

Slice **chicken** into strips; season with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used for veggies over medium-high heat. Add chicken in a single layer and cook, stirring occasionally, until lightly browned, 2-4 minutes. Toss in **veggies** and another **1 tsp Southwest Spice** (you'll have a little left over). Continue cooking until chicken is browned and cooked through, 2-3 minutes more.

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## 2 COOK VEGGIES

Squeeze juice from **2 lime wedges** into bowl with **jalapeño**; 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'll use more later). Cook, stirring, 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 until cheese has 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

In another small bowl, combine **sour cream**, **lime zest**, and a squeeze of **lime juice**. Stir in enough **water** to give mixture a drizzling consistency. Season with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Divide **chicken and veggies** among **tortillas**. Dollop with **crema** and scatter **jalapeño** over (to taste). Serve with 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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