



CHICKEN CHEDDAR FAJITAS

with Bell Pepper, Lime Crema & Pickled Jalapeño



HELLO LIME CREMA

This tangy-cool topping is the perfect fajita finishing touch.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 770**



Bell Pepper*



Jalapeño



Southwest Spice Blend



Chicken Breasts



Cheddar Cheese
(Contains: Milk)



Red Onion



Lime



Sour Cream
(Contains: Milk)



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

Not a fan of spicy food? Can't get enough of the heat? Feel free to add as much or as little of the pickled jalapeño as you like.

BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Paper towels
- Baking sheet
- Vegetable oil (1 TBSP | 1 TBSP)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 2
- Bell Pepper 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

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

WINE CLUB

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1 PREP

Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 400 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and quarter **lime** (quarter both limes for 4).



4 COOK CHICKEN

Pat **chicken** dry with paper towels. Thinly slice 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, 2-3 minutes. Stir in **veggies** and remaining **Southwest Spice**. Continue cooking until chicken is cooked through, 2-3 minutes more.

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2 PICKLE JALAPEÑO & COOK VEGGIES

In a small bowl, stir together **jalapeño** and juice from **2 lime wedges** (4 wedges for 4 servings). Set aside to pickle. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion**, **bell pepper**, and half the **Southwest Spice** (you'll use the rest later). Cook, stirring, until softened and lightly charred, 4-5 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside.



5 BAKE TORTILLAS

Meanwhile, place **tortillas** on a baking sheet in a single layer; sprinkle evenly with **cheddar**. (For 4 servings, divide tortillas between 2 baking sheets.) 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

Meanwhile, in a second small bowl, combine **sour cream**, a squeeze or two of **lime juice**, and **lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 SERVE

Divide **chicken mixture** between **tortillas**. Drizzle with **crema** and top with **pickled jalapeño** to taste. Serve with any remaining **lime wedges** on the side.

COOL OFF

Lime crema is also great on nachos, rice bowls, or anything that benefits from a zippy flavor boost.

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