



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



Red Bell Pepper



Jalapeño



Sour Cream
(Contains: Milk)



Chicken Breasts



Cheddar Cheese
(Contains: Milk)



Red Onion



Lime



Southwest
Spice Blend



Flour Tortillas
(Contains: Wheat)

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
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|-----------------|
| • Red 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
Le Coq Bleu
Côtes du Rhône Rouge, 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 for less heat. Place in a small bowl. Zest **lime** until you have ½ tsp zest, then cut into halves. 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 to marinate. 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 until softened and lightly charred, 4-5 minutes, tossing. 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 jalapeños are great on nachos, rice bowls, or anything that benefits from a spicy twist.

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