



CHICKEN CHEDDAR FAJITAS

with Charred 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: 720**



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

Noche en Blanco Campo de Borja
Garnacha-Syrah, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Core and seed **bell pepper**, then thinly slice. Halve, peel, and thinly slice **onion**. Thinly slice the **jalapeño** into rounds, removing ribs and seeds for less heat, and 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 same pan over medium-high heat. Thinly slice **chicken** into strips. Season with **salt** and **pepper**. Add to pan in a single layer and cook until just browned on surface, 1-2 minutes per side. Toss in **veggies** and another **1 tsp Southwest spice** (you'll have a little left over). Continue cooking until chicken is cooked through, 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. 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 and toasted.



3 MAKE CREMA

In another small bowl, mix together **sour cream, lime zest**, and a squeeze of **lime juice**. Stir in **1 TBSP water**; add up to 1 TBSP more water to give crema a drizzly consistency. Season with **salt** and **pepper**. **TIP:** Running out of bowls? Grab a set at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



6 ASSEMBLE AND SERVE

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

ON FIRE!

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

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