



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 1
Jalapeño



1 | 2
Long Green
Pepper



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Chicken Breast
Strips



1 | 2
Chicken Stock
Concentrate



1.5 oz | 3 oz
Food Should Taste
Good™ Blue Corn
Tortilla Chips



1 | 1
Yellow Onion



1 | 1
Lime



½ Cup | 1 Cup
Jasmine Rice



1 tsp | 2 tsp
Chili Powder



1 TBSP | 2 TBSP
Southwest
Spice Blend



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

HELLO

CHILI LIME CREMA

Chili powder and fresh lime juice
add earthy and tangy notes to
this drizzly topping.

CHICKEN FAJITA BOWLS

with Blue Corn Tortilla Chips, Pico de Gallo & Chili Lime Crema



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 780



FOOD SHOULD TASTE GOOD™ BLUE CORN TORTILLA CHIPS

Food Should Taste Good™ Chips
are crafted using real ingredients,
delivering a great taste in flavors
you'll love. Our chips are non-GMO,
gluten-free, and Kosher certified.



MAKE IT YOUR OWN

The best part of a homemade fajita bowl? You get to make it exactly the way you like it! Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it! Want to transform your chips into a crispy topping? Brush 'em with oil and bake until warm and extra-crunchy, then crumble and sprinkle over your bowl.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- **Wash and dry all produce.**
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Zest and quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat. Halve, core, and thinly slice **green pepper** into strips.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**; cook, stirring occasionally, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. **TIP: Lower heat and add a splash of water if veggies begin to brown too quickly.**
- Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK CHICKEN

- While veggies cook, pat **chicken*** dry with paper towels.
- Once veggies are done, heat another **drizzle of oil** in same pan over medium-high heat. Add chicken, **Southwest Spice**, and **remaining chili powder**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and a **splash of water**; cook until saucy, 1-2 minutes.
- Turn off heat. Season with **salt** and **pepper**.



3 MAKE PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, a **squeeze of lime juice**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream**, a squeeze of lime juice, and a **pinch of chili powder** (you'll use the rest later). Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and **lime zest**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **chicken** and **veggies**. Drizzle with **crema**. Top with **Monterey Jack** and **pico de gallo**. Serve with **tortilla chips** and **remaining lime wedges** on the side.

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