

# **INGREDIENTS**

2 PERSON | 4 PERSON

Yellow Onion

Lime

1/2 Cup | 1 Cup

1 tsp 2 tsp

Chili Powder

1 TBSP | 2 TBSP

Southwest Spice Blend

¼ Cup | ½ Cup

Monterey Jack

Cheese Contains: Milk



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

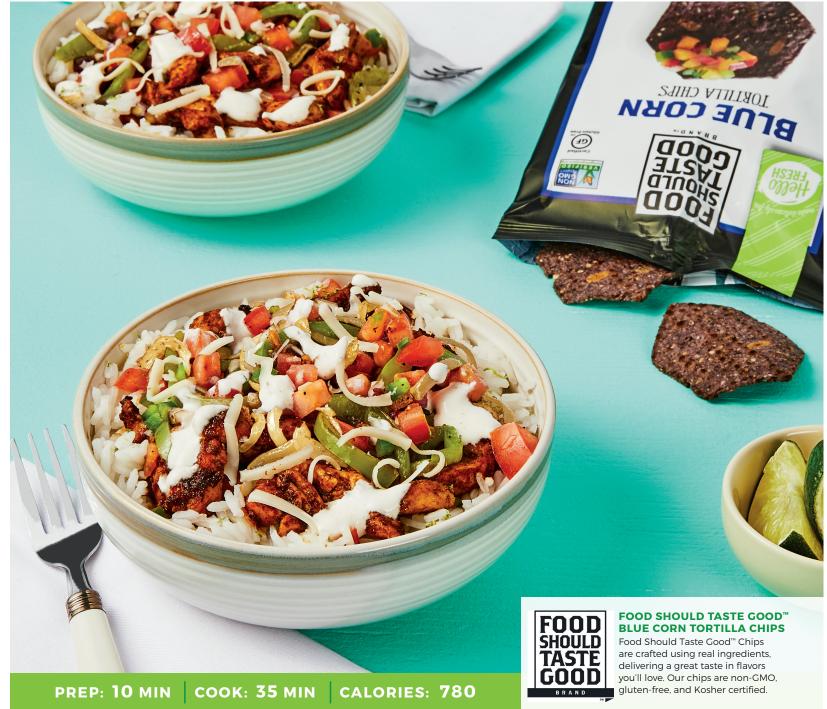
# **HELLO**

# **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



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



## 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.



## 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.



# **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.



## **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.



## **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.



- 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.

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