



Cooking Made Easy

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## Smoky Chicken Fajitas

with Blistered Corn Salsa & Fresh Guacamole



Fajitas are the ultimate crowd pleaser, especially with fixings as delicious as these. We're upping your salsa game with smoky blistered corn and fresh tomatoes – you'll never open another jar again. Fiesty cumin and chili-spiked chicken plus creamy guacamole will make this a fajita night to remember.



45 min



level 2



lactose free



nut free



spicy



Chicken Breast



Flour Tortillas



Avocado



Red Bell Pepper



Red Onion



Cilantro



Tomato



Lime



Jalapeño



Corn



Chili Powder



Cumin

Ingredients	2 People	4 People
Flour Tortillas	1)	8
Chicken Breast	2	4
Red Bell Pepper	1	2
Cilantro	1 bunch	2 bunches
Tomato	1	2
Lime	1	2
Red Onion	1	2
Jalapeño	1	2
Corn	1 ear	2 ears
Chili Powder	½ t	1 t
Cumin	½ t	1 t
Avocado	1	2
Olive Oil*	1 ½ T	3 T

\*Not Included

### Allergens

1) Wheat

### Tools

2 Medium Bowls, Large Pan, Foil

Ruler

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**Nutrition per person** Calories: 705 cal | Carbs: 63 g | Fat: 30 g | Protein: 49 g | Fiber: 12 g



**1** Preheat oven to 350 degrees. **HINT:** If you have a microwave, you can skip the oven and warm the tortillas there instead! Halve, peel, and slice **half the red onion** and finely dice the **other half**. Finely chop the **tomato, cilantro,** and **jalapeño**. Zest **half the lime**, then cut it into wedges. Core, seed, and thinly slice the **red bell pepper**. Cut kernels off the **corn cob**. Finally, cut the **chicken** into ½-inch strips.



**2** In a medium bowl, combine the **tomatoes, half the cilantro, jalapeño to taste** (careful, it's spicy!), and a drizzle of **olive oil**. Season with **salt** and **pepper**.



**3** Heat ½ tablespoon **olive oil** in a large pan over medium-high heat. Add **corn** and **half the diced onion** and season with **salt** and **pepper**. Cook, tossing, for about 5 minutes, until corn is slightly blistered. Remove from the pan and set aside.



**4** In the same pan, heat another ½ tablespoon **olive oil** over medium-high heat. Add the **sliced onion** and **bell peppers** and cook for about 5 minutes, until soft and slightly charred. Season with **salt** and **pepper**. Set aside with the corn.

**5** In the same pan, heat another ½ tablespoon **olive oil** over medium-high heat. Season the **chicken** with **salt** and **pepper** and cook in batches, tossing, until browned, 3-4 minutes. Once cooked, add all the chicken back to the pan and stir in the **peppers, onions, cumin, chili powder,** and a squeeze of **lime**. Cook 30 seconds, until fragrant. Set aside.

**6** Wrap the **tortillas** in foil and heat them up in the oven for about 5 minutes. Or, wrap tortillas in a damp paper towel and microwave for 45 seconds on high. While the tortillas warm, halve, peel, and pit the **avocado**. Using a fork, mash it in a bowl with the **remaining diced onion, remaining cilantro,** a squeeze of **lime, lime zest,** and more **jalapeño** if you like it spicy! Season with **salt** and **pepper**.

**8** Now for the fun part! Assemble **fajitas** with the **tortillas, chicken, peppers and onions, corn salsa,** and **guacamole**. Olé!