



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



Bell Pepper*



Jalapeño



Sour Cream
(Contains: Milk)



Chicken Breasts



Cheddar Cheese
(Contains: Milk)



Red Onion



Lime



Southwest
Spice Blend



Flour Tortillas
(Contains: Wheat)

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

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 (you may need to work with one tortilla at a time).

BUST OUT

- 2 Small bowls
- Zester
- Large pan
- Baking sheet
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------------------------------------------------------------------------|-----------------|
| • 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 |

WINE CLUB

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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 and place in a small bowl (remove ribs and seeds for less heat). Zest ½ tsp zest from **lime**, then cut 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.

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2 COOK VEGGIES

Squeeze juice from 2 **lime wedges** into bowl with **jalapeño** and toss to coat. Set aside. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion**, **bell pepper**, and **1 tsp Southwest spice** (we'll use more in step 4). Cook, tossing, until softened and lightly charred, 4-5 minutes. 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 drizzling 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 jalapeño is great on nachos, rice bowls, or anything that benefits from a spicy twist.