



SEP
2016

Smoky Chicken Fajitas

with Charred Pepper and Onions, with Lime Crema

Fajitas are the ultimate crowd-pleaser, especially with fixings as delicious as these. We're upping the ante with our custom Southwest Spice Blend and an unbeatable lime crema. This will be a fajita night to remember.



Prep: 10 min
Total: 40 min



level 1



nut
free



Chicken Thighs



Flour Tortillas



Cheddar Cheese,
shredded



Red Bell
Pepper



Red Onion



Sour Cream



Lime



Southwest
Spice Blend



Scallions

Ingredients

		2 People	4 People
Chicken Thighs		12 oz	24 oz
Flour Tortillas	1)	4	8
Cheddar Cheese, shredded	2)	2 oz	4 oz
Red Bell Pepper		1	2
Red Onion		1	2
Sour Cream	2)	2 T	4 T
Lime		1	2
Southwest Spice Blend		1 T	2 T
Scallions		2	4
Olive Oil*		1 t	2 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Zester, Large pan,
Small bowl,
Baking sheet

Nutrition per person Calories: 640 cal | Fat: 30 g | Sat. Fat: 12 g | Protein: 46 g | Carbs: 46 g | Sugar: 7 g | Sodium: 623 mg | Fiber: 7 g



1 Preheat the oven to 400 degrees. Remove the seeds and white ribs from the **red bell pepper** then thinly slice. Halve, peel, and thinly slice the **onion**. Zest and halve the **lime**, then cut one half into wedges. Trim the **scallions** then thinly slice, keeping the greens and whites separate. Thinly slice the **chicken thighs** into strips.



2 **Cook the fajita veggies:** Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add the **onions**, **scallion whites**, and **red bell pepper** to the pan and cook, tossing, for 7-8 minutes, until softened and slightly caramelized. Season with **salt** and **pepper**.



3 **Make the lime crema:** In a small bowl, stir together the **sour cream**, **lime zest**, and a **squeeze of lime**. Add **2-3 Tablespoons water** to thin to a dressing-like consistency. Season with **salt** and **pepper**.

4 **Cook the chicken:** Add the **chicken** and the **Southwest Spice Blend** to the pan and cook, tossing, for 4-5 minutes, until the chicken is cooked through. Season with **salt** and **pepper**.

5 **Make the cheesy tortillas:** While the **chicken** cooks, lay the **tortillas** in a single layer on a baking sheet. Sprinkle each tortilla with a bit of **cheddar cheese** and place in the oven for about 1-2 minutes, until melted. Keep an eye on these!

6 Place the **chicken mixture** inside the **cheesy tortillas**. Top with the **lime crema** and sprinkle with **scallion greens**. Serve with a wedge of **lime** and enjoy!



Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

