

CHICKEN CHEDDAR FAJITAS

with Bell Pepper, Lime Crema & Pickled Jalapeño



HELLO **LIME CREMA**

This tangy-cool topping is the perfect fajita finishing touch.







Jalapeño





Chicken Breasts



Cheddar Cheese (Contains: Milk)

PREP: 10 MIN TOTAL: 40 MIN CALORIES: 770



Lime

Sour Cream



Flour Tortillas (Contains: Wheat)

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

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START STRONG

Not a fan of spicy food? Can't get enough of the heat? Feel free to add as much or as little of the pickled jalapeño as you like.

BUST OUT

- Zester
- Kosher salt
- 2 Small bowls
- Black pepper
- Large pan
- Paper towels
- · Baking sheet
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion 1 2

• Bell Pepper 1 | 2

• Jalapeño 1 1 1

• Lime 1 | 2

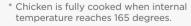
• Southwest Spice Blend 1TBSP | 2 TBSP

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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Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 400 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and quarter **lime** (quarter both limes for 4).



COOK CHICKEN
Pat chicken dry with paper towels.
Thinly slice into strips; season with salt and pepper. Heat a large drizzle of oil in pan used for veggies over medium-high heat. Add chicken in a single layer and cook, stirring occasionally, until lightly browned, 2-3 minutes. Stir in veggies and remaining Southwest Spice.
Continue cooking until chicken is cooked.

Continue cooking until chicken is cooked through, 2-3 minutes more.

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PICKLE JALAPEÑO & COOK VEGGIES

In a small bowl, stir together **jalapeño** and juice from **2 lime wedges** (4 wedges for 4 servings). Set aside to pickle. Heat a drizzle of **oil** in a large pan over mediumhigh heat. Add **onion**, **bell pepper**, and half the **Southwest Spice** (you'll use the rest later). Cook, stirring, until softened and lightly charred, 4-5 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside.



BAKE TORTILLAS
Meanwhile, place tortillas on a
baking sheet in a single layer; sprinkle
evenly with cheddar. (For 4 servings,
divide tortillas between 2 baking sheets.)
Bake until cheese has melted, 1-2
minutes. TIP: Don't let these sit in the
oven too long. The tortillas should be
soft, not crisp.



MAKE CREMA
Meanwhile, in a second small bowl,
combine sour cream, a squeeze or two
of lime juice, and lime zest to taste. Stir
in water 1 tsp at a time until mixture
reaches a drizzling consistency. Season
with salt and pepper.



SERVEDivide **chicken mixture** between **tortillas**. Drizzle with **crema** and top with **pickled jalapeño** to taste. Serve with any

remaining **lime wedges** on the side.

COOL OFF

Lime crema is also great on nachos, rice bowls, or anything that benefits from a zippy flavor boost.