

## Skillet Chicken Fajitas

From America's Test Kitchen episode: *Chicken Classics, Improved*.

### **Serves 4**

*We like to serve these fajitas with crumbled queso fresco or feta in addition to the other garnishes listed.*

### **INGREDIENTS**

#### **CHICKEN**

- 1/4** cup vegetable oil
- 2** tablespoons lime juice
- 4** garlic cloves, peeled and smashed
- 1 1/2** teaspoons smoked paprika
- 1** teaspoon sugar
- 1** teaspoon salt
- 1/2** teaspoon ground cumin
- 1/2** teaspoon pepper
- 1/4** teaspoon cayenne pepper
- 1 1/2** pounds boneless, skinless chicken breasts, trimmed and pounded to 1/2-inch thickness

#### **RAJAS CON CREMA**

- 1** pound (3 to 4) poblano chiles, stemmed, halved, and seeded
- 1** tablespoon vegetable oil
- 1** onion, halved and sliced 1/4 inch thick
- 2** garlic cloves, minced
- 1/4** teaspoon dried thyme

**1/4** teaspoon dried oregano

**1/2** cup heavy cream

**1** tablespoon lime juice

**1/2** teaspoon salt

**1/4** teaspoon pepper

**8 - 12** (6-inch) flour tortillas, warmed

**1/4** cup minced fresh cilantro

Spicy Pickled Radishes (see related content)

Lime wedges

## INSTRUCTIONS

**1. FOR THE CHICKEN:** Whisk 3 tablespoons oil, lime juice, garlic, paprika, sugar, salt, cumin, pepper, and cayenne together in bowl. Add chicken and toss to coat. Cover and let stand at room temperature for at least 30 minutes or up to 60 minutes.

**2. FOR THE RAJAS CON CREMA:** Meanwhile, adjust oven rack to highest position and heat broiler. Arrange poblanos, skin side up, on aluminum foil-lined rimmed baking sheet and press to flatten. Broil until skin is charred and puffed, 4 to 10 minutes, rotating baking sheet halfway through cooking. Transfer poblanos to bowl, cover, and let steam for 10 minutes. Rub majority of skin from poblanos and discard (preserve some skin for flavor); slice into 1/4-inch-thick strips. Adjust oven racks to middle and lowest positions and heat oven to 200 degrees.

**3.** Heat oil in 12-inch nonstick skillet over high heat until just smoking. Add onion and cook until charred and just softened, about 3 minutes. Add garlic, thyme, and oregano and cook until fragrant, about 15 seconds. Add cream and cook, stirring frequently, until reduced and cream lightly coats onion, 1 to 2 minutes. Add poblano strips, lime juice, salt, and pepper and toss to coat. Transfer vegetables to bowl, cover, and place on middle oven rack. Wipe out skillet with paper towels.

**4.** Remove chicken from marinade and wipe off excess. Heat remaining 1 tablespoon oil in now-empty skillet over high heat until just smoking. Add chicken and cook without moving it until bottom side is well charred, about 4 minutes. Flip

chicken; transfer skillet to lower oven rack. Bake until chicken registers 160 degrees, 7 to 10 minutes. Transfer to cutting board and let rest for 5 minutes; do not wash out skillet.

**5.** Slice chicken crosswise into 1/4-inch-thick strips. Return chicken strips to skillet and toss to coat with pan juices. To serve, spoon few pieces of chicken into center of warmed tortilla and top with spoonful of vegetable mixture, cilantro, and Spicy Pickled Radishes. Serve with lime wedges.

## TECHNIQUE

### PEPPING UP FAJITAS WITH POBLANOS THE PEPPER TO PICK:

Forget the ho-hum grilled bell peppers and onions typically served with fajitas. Here, we take a cue from Mexican cuisine, charbroiling strips of fruity, complex-tasting poblano chiles and then simmering them with onions, cream, and lime juice. The tangy concoction, called *rajas con crema*, provides a rich counterpoint to the lean chicken.

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## TECHNIQUE

### OVERCOMING THE PITFALLS OF LEAN WHITE MEAT

We like the convenience of boneless, skinless chicken breasts, but their lack of fat and flavor is a hazard. Here's how we achieve meat that is well charred,

juicy, and meaty tasting.

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**SEAR ON ONE SIDE:** Cook marinated breasts over high heat without moving until thoroughly charred.



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**TRANSFER TO OVEN:** Flip breasts and finish in a gentle 200-degree oven, which ensures the breasts won't overcook.



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**TOSS IN PAN JUICES:** After resting chicken, slice and return to skillet. Toss in flavorful juices before serving.



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*America's Test Kitchen* is a 2,500-square-foot kitchen located just outside of Boston. It is the home of *Cook's Country* and *Cook's Illustrated* magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to *America's Test Kitchen* ([www.americastestkitchen.com](http://www.americastestkitchen.com)) on public television.