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## ONE-PAN CHICKEN FAJITAS

with Green Bell Pepper, Pico de Gallo & Lime Crema

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated

- |   |   |   |   |
|---|---|---|---|
| <br><b>Chicken Breast Strips*</b><br>(1   2) | <br><b>Flour Tortillas*</b><br>(1   2)<br><small>Contains: Wheat</small> | <br><b>Green Bell Pepper*</b><br>(1   2) | <br><b>Red Onion</b><br>(1   2)    |
| <br><b>Southwest Spice</b><br>(1   2)        | <br><b>Sour Cream*</b><br>(2   4)<br><small>Contains: Milk</small>       | <br><b>Lime*</b><br>(1   2)              | <br><b>Roma Tomato*</b><br>(1   2) |
| <br><b>Jalapeño*</b><br>(1   1)              |   |   |   |

PREP IN **15 MIN**    READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Ranch Steak** 🥩  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(2 tsp | 4 tsp)

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**\$20**



We love jalapeños for their fresh kick. If you're looking for a milder spice, however, remove the ribs and seeds before chopping (that's where most of the heat lives). Our favorite way to do it? Halve the chile, then use a spoon to scrape out the center.

1.



**Wash and dry produce.** Dice **tomato**. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 1½ TBSP (3 TBSP for 4 servings). Zest and quarter **lime**. Finely chop **half the jalapeño**, removing ribs and seeds if you prefer less heat. (If you like things spicy, thinly slice remaining jalapeño into rounds for garnishing.) Halve, core, and thinly slice **bell pepper** into strips.

Thinly slice **steak** against the grain into strips.

2.



In a small bowl, combine **tomato**, **chopped onion**, a **squeeze of lime juice**, and as much **chopped jalapeño** as you'd like. Season with **salt** and **pepper**.

3.



In a second small bowl, combine **sour cream**, **lime zest**, 1 TBSP **water** (2 TBSP for 4 servings), and a **squeeze of lime juice**. Season with **salt** and **pepper**.

4.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**; cook, stirring occasionally, until browned and tender, 4–5 minutes. Add **sliced onion**; cook, stirring occasionally, until softened, 4–5 minutes. (Add a splash of **water** to help the veggies soften if needed.) Season with **salt** and **pepper**. Turn off heat and transfer to a plate.

5.



Meanwhile, pat **chicken** dry with paper towels; season all over with 2 tsp **Southwest Spice** (4 tsp for 4 servings; be sure to **measure—we sent more**), **salt**, and **pepper**. Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4–6 minutes.

Swap in **steak** for chicken. Cook, stirring occasionally, until browned and cooked to desired doneness, 2–4 minutes.

*Chicken is fully cooked when internal temperature reaches 165 degrees.  
Steak is fully cooked when internal temperature reaches 145 degrees.*

6.



While chicken cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide warmed tortillas between plates and fill with **chicken**, **veggies**, **pico de gallo**, and **lime crema**. (If using, garnish with that sliced jalapeño!) Serve with **remaining lime wedges** on the side.

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