



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

EASY CHICKEN FAJITAS

with Zesty Sour Cream

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yellow Onion
(1 | 2)



**Green Bell
Pepper***
(1 | 2)



Lime*
(1 | 2)



Jalapeño*
(1 | 2)



Sour Cream*
(2 | 4)
Contains: Milk



**Chicken Breast
Strips***
(1 | 2)



**Southwest
Spice**
(1 | 2)



Flour Tortillas*
(1 | 2)
Contains: Wheat

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Vegetable Oil
(1 TBSP | 2 TBSP)

SHARE THE LOVE!

\$20

Give friends \$20 off their first box
and you'll get a \$20 credit when they
cook with us.

EveryPlate.com/referral



Wash and dry all produce. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Zest and quarter **lime**.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and cook, stirring, until slightly softened, 3–4 minutes. Add **onion** and cook, stirring, until browned and tender, 5–6 minutes more. Season with **salt** and **pepper**. Turn off heat; transfer to a plate and set aside.



While veggies cook, in a small bowl, combine **sour cream**, **lime zest**, a squeeze of **lime juice**, $\frac{1}{2}$ tsp **Southwest Spice** (1 tsp for 4 servings; you'll use the rest in the next step), and 1 tsp **water** (2 tsp for 4). Season with **salt** and **pepper**.



Heat a **large drizzle of oil** in pan used for veggies over high heat. Add **chicken** in a single layer. Sprinkle with **remaining Southwest Spice** and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat.



Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



Thinly slice **jalapeño** into rounds, removing ribs and seeds if you prefer less heat. Divide **tortillas** between plates and fill with **chicken** and **veggies**. Drizzle with **zesty sour cream** and top with as many jalapeño slices as you'd like. Serve with **remaining lime wedges** on the side.