



GARLIC LIME CHICKEN FAJITAS

with Pickled Onion & Lime Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breast Strips *

(1 | 2)



Flour Tortillas *

(1 | 2)

Contains: Wheat



Poblano *

(1 | 1)



Long Green Pepper *

(1 | 2)



Yellow Onion

(1 | 1)



Southwest Spice

(1 | 2)



Sour Cream *

(2 | 4)

Contains: Milk



Lime *

(1 | 1)



Garlic

(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Vegetable Oil
(4 tsp | 8 tsp)

Sugar
(¼ tsp | ¼ tsp)

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

In step 6, we instruct you to warm your tortillas in the microwave. This method will yield steamy-soft 'tillas. To add a little more depth to your dish, try charring them over the flames of your gas stove. Using tongs and working one at a time, carefully place tortillas directly on the burner until they blister, a few minutes per side.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute shrimp for chicken? Cook through the recipe as instructed, swapping in shrimp for chicken in steps 4, 5, and 6. In step 4, rinse the shrimp under cold water before patting dry. In step 5, cook the shrimp until opaque and cooked through, 2–4 minutes.

1.



Wash and dry all produce. Halve, peel, and very thinly slice **onion**. Zest and quarter **lime**. Peel and finely chop **garlic**. Halve, core, and thinly slice **poblano** and **green pepper** into strips.

3.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano** and **green pepper**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 5–7 minutes. Add **remaining onion** and season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 4–5 minutes. Add **1 tsp Southwest Spice** (2 tsp for 4 servings; you'll use the rest in the next step). Cook until fragrant, 30 seconds. Transfer veggies to a plate and set aside.

5.



Once veggies are done, heat a **drizzle of oil** in same pan over high heat. Add **chicken** and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. (Don't move the chicken around too much! You want to develop nice caramelization on all sides.)

*Chicken is fully cooked when internal temperature reaches 165 degrees.
Shrimp (Contains: Shellfish) is fully cooked when internal temperature reaches 145 degrees.*

2.



In a small bowl, combine $\frac{1}{4}$ of the **onion**, juice from **half the lime**, $\frac{1}{4}$ tsp **sugar**, and a pinch of **salt**. Set aside to quick-pickle. In a separate small bowl, combine **sour cream**, **half the lime zest**, a squeeze of **lime juice**, and a pinch of **garlic**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

4.



Meanwhile, place **chicken** in a medium bowl and pat dry with paper towels. Add a **large drizzle of oil** and **remaining Southwest Spice**, **lime zest**, and **garlic**. Season generously with **salt** and **pepper**; stir to coat.

6.



While chicken cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide tortillas between plates and fill with **chicken**, **veggies**, **pickled onion** (draining first), and a drizzle of **lime crema**. Serve with any **remaining lime wedges** on the side.

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