



Grilled Chicken Fajitas

with Charred Corn and Creamy Chipotle Sauce

Grill

Spicy

30 Minutes



Chicken Tenders



Canned Corn



Sweet Bell Pepper



Yellow Onion



Enchilada Spice Blend



Flour Tortillas



Sour Cream



Chipotle Sauce



Feta Cheese, crumbled



Green Onion

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Measuring spoons, strainer, aluminum foil, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders ♦	310 g	620 g
Canned Corn	½ can	1 can
Sweet Bell Pepper	160 g	320 g
Yellow Onion	113 g	226 g
Enchilada Spice Blend	2 tbsp	4 tbsp
Flour Tortillas,	6	12
Sour Cream	3 tbsp	6 tbsp
Chipotle Sauce 🍷	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Green Onion	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and make chipotle sauce

- Wrap **tortillas** in foil (make 2 packets for 4 ppl).
- Add **sour cream** and **chipotle sauce** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Thinly slice **green onion**.
- Pat **chicken** dry with paper towels. Add **chicken** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt, pepper** and **half the Enchilada Spice Blend**. Toss to coat.



Grill chicken and warm tortillas

- Add **chicken** to one side of the grill.
- Add **tortilla packet** to the grill next to **chicken**. Close lid.
- Grill **chicken** and **tortilla packet**, flipping both once, until **tortillas** are warmed and **chicken** is cooked through, 2-3 min per side.**



Char corn

- Heat a large non-stick pan over medium-high heat. (**TIP:** If you have an oven-proof pan, char corn on the grill.)
- Meanwhile, drain **half the corn** (use all for 4 ppl), then pat dry with paper towels.
- When hot, add **corn** to the dry pan. Cook, stirring occasionally, until dark-brown in spots, 4-5 min.
- Transfer **corn** to a plate. Cover to keep warm.



Finish chicken

- Cut **any long chicken pieces** in half crosswise.



Cook onions and peppers

- Heat the same pan over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**.
- Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt, pepper** and **remaining Enchilada Spice Blend**.
- Transfer **veggies** to the plate next to **corn**. Cover to keep warm.



Finish and serve

- Divide **tortillas** between plates, then top with **veggies** and **chicken**.
- Dollop **chipotle sauce** over top.
- Sprinkle with **feta** and **green onions** over top.

Dinner Solved!