



JUL  
2016

## Smoky Chicken Fajitas

with Charred Pepper and Onion, Lime Crema, and Quick-Pickled Jalapeño

Fajitas are the ultimate crowd-pleaser, especially with fixings as delicious as these. We're upping the ante with our custom Southwest Spice Blend and an unbeatable lime crema. Finished with tangy quick-pickled jalapeños, this will be a fajita night to remember.



Prep  
30 min



level 1



nut  
free



Chicken Breasts



Flour Tortillas



Cheddar Cheese



Red Bell  
Pepper



Red Onion



Sour Cream



Lime




Southwest  
Spice Blend



Jalapeño

Ingredients

Chicken Breasts		4
Flour Tortillas, 6-in	1)	10
Cheddar Cheese, shredded	2)	1 pkg
Red Bell Pepper, sliced		1 pkg
Red Onion, sliced		1 pkg
Sour Cream	2)	3 pkg
Lime		2
Southwest Spice Blend		1 pkg
Jalapeno 		2
Olive or Canola Oil*		

4 People

\*Not Included

Allergens

- 1) Wheat/Blé  
2) Milk/Lait

Tools

Large Pan, Zester,  
2 Small Bowls, Baking Sheet

**Nutrition per person** Calories: 673 cal | Carbs: 62 g | Fat: 25 g | Protein: 58 g | Fiber: 8 g | Sodium: 1021 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



**1** Preheat the oven to 400°F. **Wash and dry all produce.** Thinly slice one **jalapeño** into rounds. Mince the remaining **jalapeño**, if using, removing the ribs and seeds if you prefer less heat. Zest and halve the **limes**, cutting one into wedges. Thinly slice the **chicken breasts** into strips.

**2** **Quick-pickle the jalapeño:** Place the **jalapeño rounds** in a small bowl and toss with the **juice of half a lime**.

**3** **Cook the fajita veggies:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **onions** and **red bell pepper** to the pan and cook, tossing, for 7-8 minutes, until softened and slightly caramelized.

**4** **Make the lime crema:** Meanwhile, in a small bowl, stir together the **sour cream**, **lime zest**, and a **squeeze of lime**. Add **2-3 tbsp water** to thin to a dressing-like consistency. Season with **salt** and **pepper**.

**5** Add **minced jalapeño**, if desired, to the pan with the **veggies**. Cook, tossing, for about 1 minute. Add the **chicken** and **Southwest Spice Blend** to the pan and cook, tossing, for 4-5 minutes, until the chicken is cooked through. Season with **salt** and **pepper**.

**6** **Make the cheesy tortillas:** While the **chicken** cooks, lay the **tortillas** in a single layer on a baking sheet. Sprinkle each tortilla with a bit of **cheddar cheese** and place in the oven for about 1-2 minutes, until melted. (**TIP:** Keep an eye on these in the oven!)

**7** **Finish and serve:** Place the **chicken mixture** inside the **cheesy tortillas**. Top with the **lime crema** and **quick-pickled jalapeño**, if desired. Serve with a wedge of **lime** and enjoy!

Ruler

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