



Low-Carb Chicken Fajita Casserole

with Guacamole & Pico de Gallo



20-30min



2 Servings

One-skillet dinners are the answer to hectic weeknight meal planning, and this one ticks all the boxes. Tender pieces of boneless chicken thighs cook along with bell peppers, onions, and taco seasoning. It's all topped with melty cheddar cheese—channeling all the flavors of a sizzling fajita platter. A few dollops of guacamole, fresh tomato salsa, and a squeeze of lime ties it all together.

What we send

- 1 medium yellow onion
- 1 green bell pepper
- taco seasoning (use 2½ tsp)
- 10 oz cubed chicken thighs
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 lime
- 3 pieces sharp cheddar ⁷
- 2 oz pkt guacamole

What you need

- kosher salt & pepper
- olive oil

Tools

- medium ovenproof skillet
- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 42g, Carbs 22g, Proteins 39g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Quarter and peel **onion**; finely chop 1 quarter, then cut remaining onion into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. In a medium bowl, stir to combine **2½ teaspoons taco seasoning** and **½ teaspoon salt**. Add **chicken**; toss to coat. Set aside until step 4.



4. Cook chicken

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** and cook without stirring, until browned on the bottom, 2-3 minutes. Stir in **3 tablespoons water**, scraping up any browned bits from bottom of skillet, and cook until chicken is cooked through, about 2 minutes.



2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and **½-inch onion pieces**; season with **salt** and **pepper**. Cook, stirring, until peppers are softened, 5-6 minutes (if skillet is dry, add 1 tablespoon water at a time, as needed). Transfer to a bowl and cover to keep warm. Reserve skillet for step 4.



5. Assemble & broil skillet

Coarsely grate **all of the cheddar** on the large holes of a box grater. Return **peppers and onions** to skillet with **chicken**, and stir to combine. Sprinkle cheese over top. Broil on top oven rack until cheese is melted, 1-2 minutes (watch closely as broilers vary).



3. Make pico de gallo

Cut **tomatoes** into ¼-inch pieces. Finely chop **half of the cilantro leaves and stems** together. Squeeze **2 teaspoons lime juice** into a medium bowl. Cut any remaining lime into wedges. Add **tomatoes, chopped cilantro, remaining finely chopped onions, and 1 tablespoon oil** to bowl with lime juice, tossing to combine. Season to taste with **salt** and **pepper**.



6. Finish & serve

Pick **remaining cilantro leaves** from stems, discarding stems. Top **chicken fajita casserole** with **guacamole, whole cilantro leaves, and some of the pico de gallo**. Serve **remaining pico de gallo** alongside, and **any lime wedges** for squeezing over top. Enjoy!