



## Skillet Chicken Fajitas

with Onions, Peppers & Sour Cream

20-30min

2 Servings

Fajitas are the ultimate choose-your-own-adventure meal. Sautéed peppers and red onions, and pan-roasted chicken breasts are served with lime wedges, sour cream, fresh cilantro, and cheese—begging to be mixed, matched, and loaded onto warm flour tortillas. And the best part? This customizable dinner makes it picky eater proof.

## What we send

- 2 green bell peppers
- 1 medium red onion
- 12 oz pkg boneless, skinless chicken breasts
- taco seasoning (use 2 1/4 tsp)
- 2 pieces cheddar <sup>7</sup>
- 1/4 oz fresh cilantro
- 1 lime
- 2 pkts sour cream <sup>7</sup>
- 6 (6-inch) flour tortillas <sup>1</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- box grater
- medium heavy skillet (preferably cast-iron)

**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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 43g, Carbs 60g, Proteins 55g



### 1. Prep ingredients

Halve **peppers**, discard stems and seeds, then slice into 1/4-inch thick strips. Halve and cut **all of the onion** into 1/2-inch thick slices. Pat **chicken** dry, then cut across the grain into 1/4-inch thick slices. In a medium bowl, toss **chicken** with **2 1/4 teaspoons taco seasoning** and **1 tablespoon oil**. Set aside to marinate at room temperature until step 5.



### 4. Cook vegetables

Immediately add **1 tablespoon oil**, **onions, peppers**, and **a pinch each of salt and pepper** to same skillet over medium-high heat; cook, stirring occasionally, until vegetables are tender and slightly browned, 6-7 minutes. (Reduce heat to medium if browning too quickly.) Season to taste with **salt** and **pepper**. Transfer vegetables to a plate and cover to keep warm.



### 2. Prep toppings

Coarsely grate **all of the cheddar**. Coarsely chop **cilantro stems and leaves** together. Squeeze **1 teaspoon lime juice** into a small bowl; cut any remaining lime into wedges. Add **all of the sour cream** to bowl with lime juice; stir to combine. Season to taste with **salt** and **pepper**.



### 5. Cook chicken

Add **chicken** and **1 tablespoon oil** to same skillet over medium-high heat, and cook, stirring occasionally, until cooked through and golden brown, 3-4 minutes. Season to taste with **salt** and **pepper**.



### 3. Char tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Add **1 tortilla** at a time, and cook on one side until charred in spots, 30-45 seconds. Wrap tortillas tightly in foil or clean towel to keep warm as you heat them. Set aside until ready to serve.



### 6. Serve

Serve **chicken** and **vegetables** at the table with **tortillas**. Customize your own fajitas, topping with **cilantro**, **cheddar**, and **sour cream**, and serve with **any lime wedges** on the side for squeezing over. Enjoy!