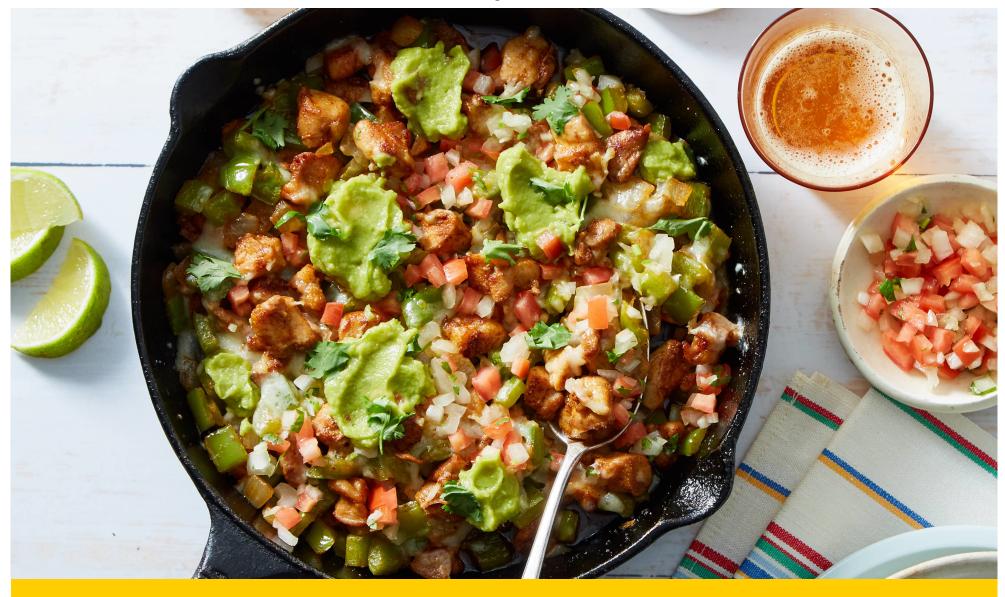
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# Low-Carb Chicken Fajita Casserole

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 melted cheddar cheese–channeling all the flavors of a sizzling fajita platter. A few dollops of guacamole, pico de gallo, and a squeeze of lime ties it all together.

### What we send

- 1 medium yellow onion
- 1 green bell pepper
- ¼ oz taco seasoning
- 10 oz cubed chicken thighs
- 4 oz vine-ripened tomato
- ¼ oz fresh cilantro
- 1 lime
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz guacamole

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

medium ovenproof skillet

#### Allergens

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

#### Nutrition per serving

Calories 600kcal, Fat 40g, Carbs 23g, Proteins 40g



1. Prep ingredients

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



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.



3. Make pico de gallo

Cut **tomato** into ¼-inch pieces. Finely chop **half of the cilantro leaves and stems**; reserve remaining for step 6. Squeeze **2 teaspoons lime juice** into a medium bowl. Cut any remaining lime into wedges. Add **tomatoes, chopped cilantro, finely chopped onions**, and **1 tablespoon oil** to bowl with lime juice; toss to combine. Season to taste with **salt** and **pepper**.



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** (careful, oil may splatter), scraping up any browned bits from the bottom of skillet, and cook until chicken is cooked through, about 2 minutes.



5. Assemble & broil skillet

Add **peppers and onions** to skillet with **chicken**, and stir to combine. Sprinkle **cheese** on top. Broil on top oven rack until cheese is melted, 1-2 minutes (watch closely as broilers vary).



6. Finish & serve

Pick **reserved cilantro leaves** from stems; discard 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!