

martha stewart — & — MARLEY SPOON

REBOOT Sheetpan Chicken Fajitas

with Guacamole & Homemade Chips



30-40min



2 Servings

For this new spin on a classic, we've summoned all the flavors of a sizzling plate of fajitas, but flipped the switch—just a bit. We coat juicy chicken thighs in taco seasoning and roast them alongside green bell peppers and sweet red onions. On the side, we serve baked flour tortilla chips and a sour cream-guacamole mash up. Finish the plate with a squeeze of lime, and dig in!

What we send

- 4 (6-inch) flour tortillas ^{1,6}
- 1 green bell pepper
- 1 medium red onion
- 12 oz boneless, skinless chicken thighs
- ¼ oz taco seasoning
- 1 lime
- garlic (use 1 large clove)
- 1 oz pkt sour cream ⁷
- 2 oz pkt guacamole

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 36g, Carbs 50g, Protein 47g



1. Bake chips

Preheat oven to 450°F with rack in upper and center positions. Stack **tortillas**, then cut into 8 wedges. Transfer to a rimmed baking sheet, then toss with **1 tablespoon oil**. Season with **salt** and **pepper**. Transfer to upper oven rack, and bake until crisp and browned in spots, 5-7 minutes. Transfer **chips** to a bowl. Save baking sheet for step 3.



2. Prep vegetables

Switch oven to broil.

Halve **pepper**, remove stem and seeds, then cut into ½-inch wide slices. Halve, peel and cut **all of the onion** into ½-inch wide slices.



3. Season chicken

Pat **chicken** dry, then transfer to a medium bowl. Toss with **1 tablespoon oil** and **2 teaspoons taco seasoning**. Season with **a pinch each salt and pepper**. Transfer to reserved baking sheet.



4. Broil chicken & veggies

Scatter **onions** and **peppers** in a single layer on baking sheet with **chicken**. Broil on center rack until onions and peppers are tender and browned in spots, and chicken is cooked through, 15-20 minutes. Remove from oven. Season vegetables and chicken to taste with **salt** and **pepper**.



5. Season guacamole

Squeeze **½ teaspoon lime juice** into a medium bowl, then cut remaining lime into wedges. Peel and finely chop **½ teaspoon garlic**. Transfer **sour cream**, **garlic**, and **guacamole** to the bowl with lime juice, then stir to combine. Season to taste with **salt** and **pepper**.



6. Serve

Squeeze **lime wedges** over **chicken** and **vegetables**, then serve with **guacamole** and **chips**. Enjoy!