



Sheet Pan Fajitas with Tex-Mex Chicken

& Guacamole



20-30min



2 Servings

Tender, spiced chicken mixes with sizzling fresh veggies in these light, yet filling, fajitas. A homemade spice paste infuses chicken with Tex-Mex flavor before it browns under the broiler alongside fresh bell peppers and onions. We lay them on toasted flour tortillas with a dollop of guacamole, a sprinkle of cilantro, and a final squeeze of lime for this crowd-pleaser.

What we send

- 1 yellow onion
- 1 bell pepper
- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole
- ¼ oz taco seasoning
- 12 oz pkg boneless, skinless chicken breasts

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 47g, Carbs 81g, Protein 34g



1. Prep veggies & garlic

Preheat broiler with a rack in the upper third.

Halve **onion** and cut into ½-inch thick slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



4. Broil chicken & veggies

Brush **chicken** with **spice paste** directly on baking sheet; push to one side. On open side, toss **onions** and **peppers** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on upper oven rack until browned and crisp in spots, 10-12 minutes (watch closely).



2. Broil chicken

Pat **chicken** dry. Season all over with **salt** and **pepper** and drizzle with **oil** (pound to an even thickness, if desired). Transfer to a rimmed baking sheet.

Broil on upper oven rack until starting to brown (it won't be cooked through), about 7 minutes (watch closely as broilers vary).



5. Finish prep

Meanwhile, coarsely chop **cilantro**. Cut **lime** into wedges.

Toast **1 tortilla** at a time over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, warm in a skillet or wrap in damp paper towels and microwave until warmed through.)



3. Prep spice paste

In a small bowl, stir to combine **taco spice**, **chopped garlic**, **half of the tomato paste** (save rest for own use), and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



6. Serve

Slice **chicken** and serve in **warmed tortillas** with **veggies**, **guacamole**, **lime wedges**, and **cilantro**. Enjoy!