

# DINNERLY



**NO ADDED GLUTEN**

**LOW CALORIE**

## **Skinny Grilled Chicken Fajitas** with Queso Blanco



30-40min



2 Servings

Don't get it twisted, this lighter take on grilled chicken fajitas is skinny on cals, but huge on flavor. You still get the usuals—grilled chicken, onions, sweet bell peppers, and indulgent cheese—just without calorie-laden tortillas and rice! We've got you covered!

## WHAT WE SEND

- red onion
- red bell pepper
- garlic
- lime
- ground cumin spice
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

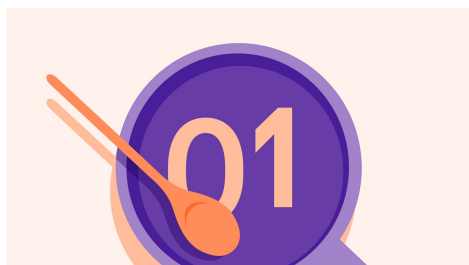
## TOOLS

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 630kcal, Fat 42g, Carbs 21g, Protein 42g



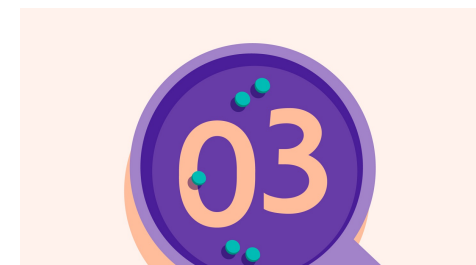
### 1. Prep veggies

Preheat a grill or grill pan over high. Peel **onion** and slice into ½-inch rings. Quarter **bell pepper** lengthwise, then remove stem, core, and seeds. Peel and finely chop ½ **teaspoon garlic**. In a medium bowl, toss peppers and onions lightly with **oil**; season all over with **salt** and **pepper**.



### 2. Grill veggies

Reduce grill or grill pan heat to medium-high and lightly **oil** the grates. Add **onion rings** and **peppers** and cover. Cook veggies, turning, until lightly charred and crisp-tender, 10–20 minutes.



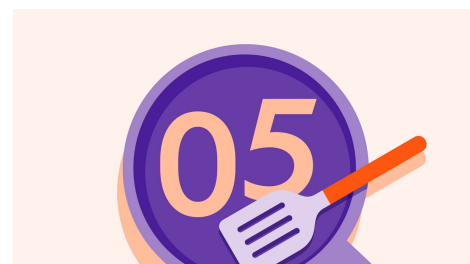
### 3. Prep dressing & chicken

Meanwhile, squeeze 1 **tablespoon lime juice** into a large bowl. Whisk in **chopped garlic** and 2 **tablespoons oil**; season to taste with **salt** and **pepper**. Pat chicken dry, then rub with 1 **tablespoon oil**. Season chicken all over with 1½ **teaspoons cumin**, ½ **teaspoon salt**, and a few **grinds pepper**.



### 4. Grill chicken

Transfer **grilled veggies** to bowl with **lime dressing**, cover, and allow veggies to marinate while you cook the **chicken**. Add chicken and cook, turning occasionally, until lightly charred and cooked through, about 8 minutes. Transfer chicken to plates.



### 5. Finish & serve

Remove **marinated grilled veggies** from the **dressing** and serve alongside **chicken**. Drizzle **remaining dressing** over top **skinny grilled chicken fajitas**. Crumble **queso blanco** over top. Enjoy!



### 6. No grill, no problem!

Use a skillet! Heat 2 **teaspoons oil** in a medium skillet over medium-high. Add onion rings and peppers; cover and cook, turning, until lightly charred and crisp-tender, 10–20 minutes. Transfer veggies to marinade. Heat 2 **tablespoons oil** in same skillet. Add chicken and cook, turning occasionally, until lightly charred and cooked through, about 8 minutes.