

# DINNERLY



## Low-Cal Skillet Fajita Chicken with Soft Tortillas & Guac



20-30min



2 Servings

Excuse us for losing our breath over this gorgeous one-skillet chicken dinner. We got caught up in fajita the moment. We've got you covered!

### WHAT WE SEND

- 1 red onion
- 1 bell pepper
- 2 oz guacamole
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1,2</sup>

### WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

### TOOLS

- medium heavy skillet (preferably cast-iron)

### ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 620kcal, Fat 33g, Carbs 54g, Protein 35g



#### 1. Prep veggies & guac

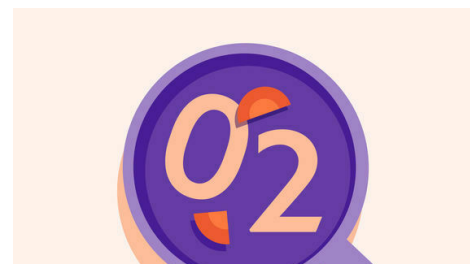
Finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise.

In a small bowl, whisk to combine **guacamole**, **2 tablespoons water**, and **1 tablespoon oil** until smooth. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



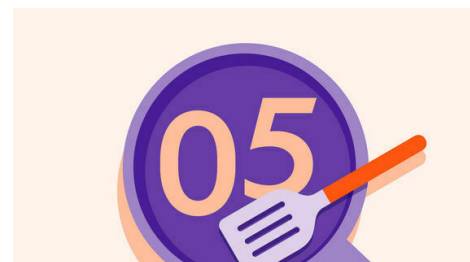
#### 4. Sauté onions & peppers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are tender, about 5 minutes. Stir in **chopped garlic**, then push veggies to one side of skillet.



#### 2. Season chicken

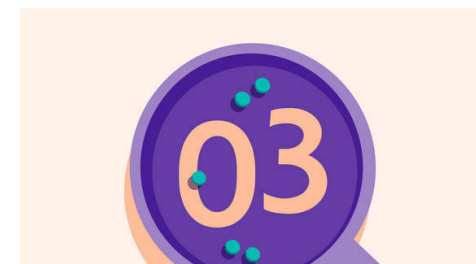
Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Season all over with **2 teaspoons taco seasoning** and a **pinch each of salt and pepper**.



#### 5. Cook chicken & serve

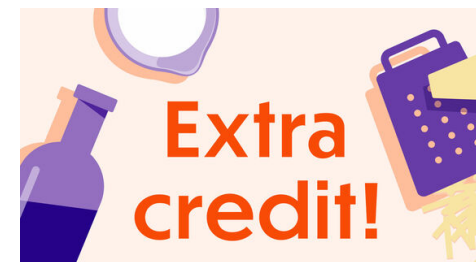
Add **1 tablespoon oil** to empty side of skillet. Add **chicken**; cook over medium-high heat until browned on the bottom, 2–3 minutes. Flip chicken, then pour **2 tablespoons water** over **veggies**; cover and cook until chicken is cooked through, 2–3 minutes. Slice chicken, if desired.

Make tacos at the table with **tortillas**, **chicken**, **veggies**, and **seasoned guacamole**. Enjoy!



#### 3. Warm tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



#### 6. Did you know?

In 2020, as part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.