



## Our Family Pick!

### Skillet Chicken Fajitas



20-30min



2 Servings

Fajitas are the ultimate choose-your-own-adventure meal. Sautéed peppers and onions, and pan-roasted chicken breasts are served with lime wedges, sour cream, fresh cilantro, and cheese—begging to be mixed, matched, and loaded onto warm flour tortillas. And the best part? This customizable dinner makes it picky eater proof.



## What we send

- 1 bell pepper
- 1 red onion
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz taco seasoning
- ¼ oz fresh cilantro
- 1 lime
- 1 oz sour cream <sup>7</sup>
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium heavy skillet (preferably cast-iron)

## Cooking tip

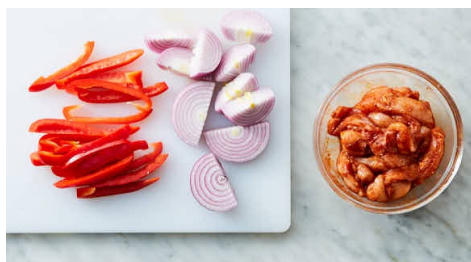
We love the char tortillas get in a skillet but if you're short on time, try this time-saving trick! Wrap tortillas in a damp paper towel and microwave in 30-second increments until warmed through.

## 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 34g, Carbs 51g, Protein 55g



### 1. Prep ingredients

Halve **pepper**, discard stem and seeds, then slice into ¼-inch thick strips. Halve and cut **onion** into ½-inch thick slices. Pat **chicken** dry, then cut into ¼-inch thick slices.

In a medium bowl, toss chicken with **taco seasoning** and **1 tablespoon oil**. Set aside to marinate at room temperature until step 5.



### 4. Cook vegetables

To same skillet over medium-high heat, immediately add **onions, peppers, 1 tablespoon oil**, and **a pinch each of salt and pepper**; cook, stirring occasionally, until vegetables are tender and slightly browned, 6–7 minutes (reduce heat to medium if browning too quickly). Season to taste with **salt and pepper**. Transfer vegetables to a plate and cover to keep warm.



### 2. Prep toppings

Coarsely chop **cilantro leaves and stems**.

Into a small bowl, squeeze **1 teaspoon lime juice**; cut any remaining lime into wedges for serving. Add **sour cream** to bowl with lime juice; stir to combine. Season to taste with **salt and pepper**.



### 5. Cook chicken

In same skillet over medium-high heat, mix to combine **1 tablespoon oil** and **chicken**. Cook, stirring occasionally, until chicken is cooked through and golden-brown, 3–4 minutes. Season to taste with **salt and pepper**.



### 3. Char tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Add **1 tortilla** at a time, and cook on one side until charred in spots, 30–45 seconds. Wrap tortillas tightly in a clean kitchen towel to keep warm as you go. Set aside until ready to serve.



### 6. Serve

Serve **chicken** and **vegetables** at the table with **tortillas**. Customize your own **fajitas**, topping with **chopped cilantro, cheese**, and **sour cream**. Serve with **any lime wedges** on the side for squeezing over. Enjoy!