



Sheet Pan Chicken & Sweet Potato Fajitas

with Salsa & Guacamole



45min



2 Servings

What makes fajitas so tasty? Sizzling peppers and onions! We pair these classic veggies with sweet potatoes and chicken for a knockout dinner. We toss the sweet potatoes with taco seasoning and roast them until they soften and caramelize. Warm corn tortillas hold the fillings, and we top it all off with crisp lettuce, shredded cheese, ready-made salsa, guacamole, and a squeeze of lime –it's a weeknight-friendly fajita fiesta!

What we send

- 2 sweet potatoes
- ¼ oz taco seasoning
- 1 red onion
- 1 poblano pepper
- 1 romaine heart
- 1 lime
- 10 oz pkg chicken breast strips
- 6 (6-inch) corn tortillas
- 2 oz guacamole
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

Alternatively, you can microwave the tortillas! Working in batches, wrap tortillas in a paper towel and microwave until warm, 30-60 seconds.

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 32g, Carbs 116g, Protein 51g



1. Prep sweet potatoes

Preheat the oven to 475°F with a rack in the lower third.

Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges. On ⅔ of a rimmed baking sheet, toss potato wedges with **taco seasoning** and **1 tablespoon oil**; season with **salt** and **pepper**.



4. Cook chicken

Halve **romaine** lengthwise. Finely shred half crosswise (save rest for own use). Cut **lime** into wedges.

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat a medium skillet over medium-high. Add **1 tablespoon oil** and cook chicken in a single layer, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



2. Prep onions & peppers

Halve and thinly slice **all of the onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise. On remaining ⅓ of the baking sheet, toss peppers and onions with **1 tablespoon oil**; season with **salt** and **pepper**.



5. Warm tortillas

Wipe out skillet and set over medium-high. Add **1 tortilla** and cook until lightly golden, 30 seconds per side; wrap in foil or a clean kitchen towel to keep warm. Repeat with remaining tortillas.



3. Bake veggies

Bake **sweet potatoes, peppers, and onions** on the lower oven rack, rotating and stirring halfway, until sweet potatoes are tender and all of the veggies are browned in spots, about 30 minutes (watch closely).



6. Finish & serve

Serve **chicken, sweet potatoes, onions, and peppers** in **warm tortillas** with **guacamole, salsa, lettuce, and shredded cheese** sprinkled over top. Serve with **lime wedges** on the side for squeezing over. Enjoy!