

MARLEY SPOON



Fast! Fajitas with Ready to Heat Chicken

Lime Crema & Guacamole



under 20min



2 Servings

The smell of sizzling peppers and onions with spices means only one thing: fajitas! For this crowd-pleaser, we coat ready to heat chicken with chorizo spices and serve them alongside charred peppers and onions. Warm flour tortillas hold the savory filling which we top with lime crema and ready-made guacamole. Fresh cilantro and a squeeze of lime juice get this fajita party going!

What we send

- 1 bell pepper
- 1 yellow onion
- 1 lime
- 2 (1 oz) sour cream ⁷
- ½ lb pkg ready to heat chicken
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas ^{1,6}
- ¼ oz fresh cilantro
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- microplane or grater
- microwave

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 870kcal, Fat 50g, Carbs 74g, Protein 38g



1. Prep & cook veggies

Halve **bell pepper**, remove stem and seeds, then cut into ¼-inch thick slices. Halve **onion**, and cut into ¼-inch thick wedges.

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add veggies and **a pinch each of salt and pepper**. Cook, stirring occasionally, until softened and browned, 5-7 minutes. Transfer to a bowl and cover to keep warm. Reserve skillet.



4. Warm tortillas

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through.

Alternately, toast 1 tortilla at a time over a gas flame until lightly charred in spots, 5-10 seconds per side.



2. Make lime crema

Meanwhile, finely grate **½ teaspoon lime zest** into a small bowl; cut **remaining lime** into wedges. To bowl with zest, add **sour cream** and **1 tablespoon water**; whisk to combine. Season to taste with **salt** and **pepper**.

Pat **chicken** dry. Use your fingers to break into bite-sized pieces.



5. Finish

Coarsely chop **cilantro leaves and stems**.

Plate **chicken and veggies** and garnish with **cilantro**. Serve with **tortillas, lime crema, guacamole**, and **lime wedges** on the side.



3. Heat chicken

Heat **1 tablespoon oil** in same skillet over high. Add **chicken** in a single layer and cook, undisturbed, until bottoms are browned and crispy, about 2 minutes. Stir chicken, then cook 2 minutes more. Add **chorizo spice**; cook until fragrant. Add **3 tablespoons water** and bring to a simmer, scraping up bits from bottom. Cook until water is evaporated and chicken is coated, 1-2 minutes.



6. Serve

Enjoy!