



Chicken Thigh Fajita Casserole

with Guacamole & Pico de Gallo



20-30min



2 Servings

One-skillet dinners are the answer to hectic weeknight meal planning, and this one ticks all the boxes. Tender pieces of boneless chicken thighs cook along with bell peppers, onions, and taco seasoning. It's all topped with melted cheddar cheese—channeling all the flavors of a sizzling fajita platter. A few dollops of guacamole, pico de gallo, and a squeeze of lime ties it all together.

What we send

- 1 yellow onion
- 1 green bell pepper
- ¼ oz taco seasoning
- 10 oz pkg cubed chicken thighs
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 lime
- 2 oz shredded cheddar-jack blend ¹
- 2 oz guacamole

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium ovenproof skillet

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 39g, Carbs 23g, Protein 39g



1. Prep ingredients

Preheat broiler with a rack in the top position. Quarter **onion**, then finely chop 1 of the quarters and cut remaining onion into ½-inch pieces. Halve **pepper**, discard stem and seeds, and cut into ½-inch pieces.

In a medium bowl, stir to combine **all of the taco seasoning** and ½ **teaspoon salt**. Add **chicken**; toss to coat. Set aside until step 4.



4. Cook chicken

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** and cook, without stirring, until browned on the bottom, 2-3 minutes. Stir in **3 tablespoons water** (careful, oil may splatter), scraping up any browned bits from the bottom of skillet, and cook until chicken is cooked through, about 2 minutes.



2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and ½-inch **onion pieces**; season with **salt** and **pepper**. Cook, stirring, until peppers are softened, 5-6 minutes (if skillet is dry, add 1 tablespoon water at a time, as needed).

Transfer to a bowl and cover to keep warm. Reserve skillet for step 4.



5. Assemble & broil skillet

Add **peppers and onions** to skillet with **chicken**, and stir to combine. Sprinkle **cheese** on top.

Broil on top oven rack until cheese is melted, 1-2 minutes (watch closely as broilers vary).



3. Make pico de gallo

Cut **tomato** into ¼-inch pieces. Finely chop **half of the cilantro leaves and stems**; reserve remaining for step 6. Squeeze **2 teaspoons lime juice** into a medium bowl. Cut any remaining lime into wedges.

Add **tomatoes, chopped cilantro, finely chopped onions**, and **1 tablespoon oil** to bowl with lime juice; toss to combine. Season to taste with **salt** and **pepper**.



6. Finish & serve

Pick **reserved cilantro leaves** from stems; discard stems.

Top **chicken fajita casserole** with **guacamole, whole cilantro leaves**, and **some of the pico de gallo**. Serve **remaining pico de gallo** alongside, and **any lime wedges** for squeezing over top. Enjoy!