



FAST

ONE POT

One-Skillet Chicken Fajitas

with Onions, Peppers & Sour Cream



20-30min



2 Servings

Fajitas are the ultimate choose-your-own-adventure meal. Sautéed peppers and red onions, and seared 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 medium red onion
- 12 oz pkg boneless, skinless chicken breasts
- taco seasoning (use 2¼ tsp)
- ¼ oz fresh cilantro
- 1 lime
- 2 pkts sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- 4 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper

Tools

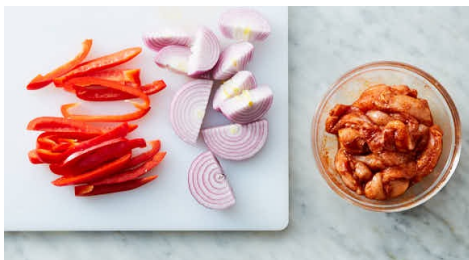
- box grater
- medium heavy skillet (preferably cast-iron)

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 860kcal, Fat 43g, Carbs 60g, Protein 55g



1. Prep ingredients

Halve **pepper**, remove and discard stem and seeds, then slice into ¼-inch thick strips. Halve, peel, and cut **all of the onion** into ½-inch thick slices. Pat **chicken** dry, then cut across the grain into ¼-inch thick slices. In a medium bowl, toss chicken with **2¼ teaspoons taco seasoning** and **1 tablespoon oil**. Set aside to marinate at room temperature until step 5.



4. Cook vegetables

Immediately add **1 tablespoon oil**, **onions, peppers**, and **a pinch each salt and pepper** to same skillet over medium-high heat; 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

Crumble **queso blanco**. Coarsely chop **cilantro stems and leaves** together. Squeeze **1 teaspoon lime juice** into a small bowl; cut any remaining lime into wedges. Add **all of the sour cream** to bowl with lime juice; stir to combine. Season to taste with **salt** and **pepper**.



5. Cook chicken

Add **chicken** and **1 tablespoon oil** to same skillet over medium-high heat, and cook, stirring occasionally, until 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 foil or clean towel to keep warm as you heat them. Set aside until ready to serve.



6. Serve

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

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**