



Sheet Pan Tex-Mex Chicken Fajitas

with Guacamole



20-30min



2 Servings

Spiced chicken breast strips mix with sizzling fresh veggies in these light, yet filling, fajitas. A homemade spice paste infuses the chicken with Tex-Mex flavor before broiling alongside bell peppers and onions. We lay them on toasted flour tortillas with a dollop of guacamole, a sprinkle of cilantro, and a final squeeze of lime for this crowd-pleaser.

What we send

- 1 yellow onion
- 1 bell pepper
- garlic
- 10 oz pkg chicken breast strips
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 39g, Carbs 80g, Protein 46g



1. Prep veggies & garlic

Preheat broiler with a rack in the upper third.

Halve **onion** and cut into ½-inch thick slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



4. Broil chicken & veggies

Toss **chicken** with **spice paste** directly on baking sheet; push to one side. On open side of baking sheet, toss **onions** and **peppers** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on the top rack until browned and crisp in spots, 10-12 minutes (watch closely).



2. CHICKEN VARIATION

Pat **chicken** dry. Spread in an even layer on a rimmed baking sheet.



5. Finish prep

Meanwhile, coarsely chop **cilantro**. Cut **lime** into wedges.

Toast **1 tortilla** at a time over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, warm in a skillet or wrap in damp paper towels and microwave until warmed through.)



3. Prep spice paste

In a small bowl, stir to combine **Tex-Mex spice**, **chopped garlic**, **half of the tomato paste** (save rest for own use), and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



6. Serve

Serve **chicken** and **veggies** in **warmed tortillas** with **guacamole**, **lime wedges**, and **cilantro**. Enjoy!