

MARLEY SPOON



Veggie Fajitas with Ready to Heat Chicken

& Guacamole



20-30min



2 Servings

We're bringing all the sizzle of Mexican fajitas to your own home with a quick sheet pan version. This low-fuss meal features broiled chili-lime spiced chicken, zucchini, onions, and sweet bell peppers. Broiling the chicken and veggies add that signature char and smoky flavor without any stovetop splatter. And it wouldn't be fajita night without toppings! Here we top the veggies with creamy guacamole, cheese, and cilantro.

What we send

- 1 red onion
- 1 bell pepper
- 2 zucchini
- ½ lb pkg ready to heat chicken
- 1 lime
- ¼ oz fresh cilantro
- 2 oz guacamole
- ¼ oz chili lime spice
- 6 (6-inch) flour tortillas ^{2,3}
- 2 oz feta ¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- rimmed baking sheet
- microwave

Cooking tip

We love the light char flour tortillas develop in a hot skillet but if you're short on time heat them in the microwave instead! Wrap tortillas in a damp paper towel and microwave until warmed through.

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 31g, Carbs 65g, Protein 42g



1. Prep vegetables

Preheat broiler with a rack in the top position. Place a baking sheet in the oven to preheat.

Halve **onion** and cut into ½-inch thick slices; finely chop 2 tablespoons of the sliced onions. Halve **pepper**, discard stem and seeds, and cut into ½-inch wide slices. Trim ends from **zucchini**, then cut into ½-inch thick slices on an angle.

Cut or shred **chicken** into bite-size pieces.



4. Warm tortillas

Meanwhile, heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



2. Prep toppings

Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole for serving. In a second small bowl, stir to combine **guacamole, chopped onions, 1½ teaspoons of the lime juice**, and a **pinch each of salt and pepper**.



5. Finish vegetables

Season **broiled chicken and vegetables** with **chopped cilantro stems, remaining lime juice**, and **1 tablespoon oil**; toss to coat. Season to taste with **salt and pepper**.



3. CHICKEN VARIATION

In a large bowl, toss **chicken, sliced onions, peppers, and zucchini** with **2 tablespoons oil** and **2 teaspoons chili-lime spice** (or more or less, depending on heat preference); season with **salt and pepper**. Carefully transfer to preheated baking sheet. Broil on top oven rack until lightly charred and tender, stirring halfway through, about 10 minutes.



6. Finish & serve

Serve **chicken and vegetables** in **warm tortillas** with **guacamole, crumbled feta**, and **whole cilantro leaves** sprinkled over top. Serve with **any lime wedges** on the side for squeezing over. Enjoy!