

DINNERLY



Easy Clean Up! Low-Cal Chicken Fajita Tacos

with Corn Tortillas & Sour Cream



30min



2 Servings

Throwing your own little chicken fajita fiesta on a weekday night is a lot easier than you might think (and it doesn't involve delivery fees). Just cook taco-spiced chicken, onions, and peppers all in one skillet, then wrap them up in a warm corn tortilla and top with cool sour cream. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 red onion
- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 6 (6-inch) corn tortillas
- 2 (1 oz) sour cream ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 26g, Carbs 54g, Protein 34g

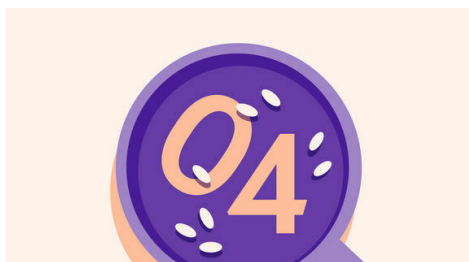


1. Prep veggies & chicken

Halve **pepper** lengthwise; discard stems and seeds. Slice into ¼-inch thick strips.

Cut **onion** into ½-inch thick pieces.

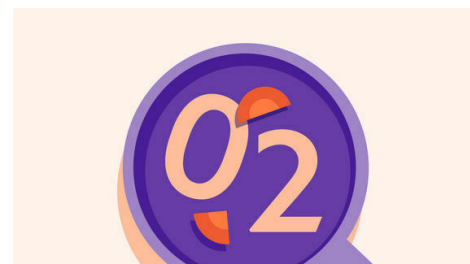
Pat **chicken** dry. Toss in a medium bowl with **taco seasoning**, a **drizzle of oil**, and **salt**.



4. Finish & serve

Stir **chicken and veggies**, then add **2 tablespoons water** to skillet and reduce heat to medium-low. Cover and continue to cook until chicken is cooked through and veggies are tender, about 2–3 minutes. Season to taste with **salt** and **pepper**.

Make **tacos** at the table with **chicken fajitas**, **warm tortillas**, and **sour cream**. Enjoy!



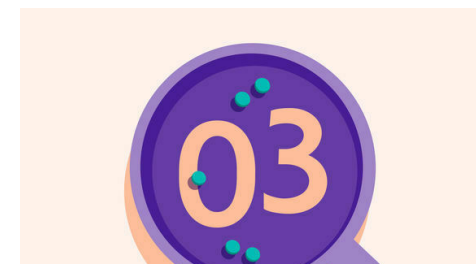
2. CORN TORTILLA VARIATION

Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm (or stack tortillas and wrap in a damp paper towel, then microwave until warmed through, about 30 seconds).



5. ...

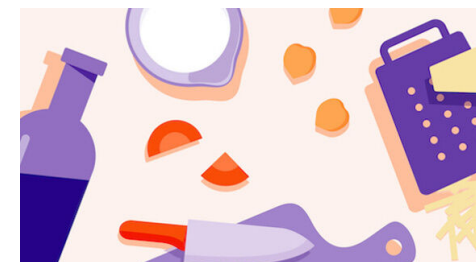
What were you expecting, more steps?



3. Start fajitas & chicken

Add **1 tablespoon oil** to same skillet and reduce heat to medium-high. Add **peppers** and **onions**; season with **salt** and **pepper**. Cook, stirring, until crisp-tender, about 5 minutes. Push veggies to one side of skillet.

Add **1 tablespoon oil** to open side, then add **chicken** in a single layer. Cover and cook until browned on the bottom, about 3 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!