



Fajita-Spiced Chicken Drumsticks

with Guacamole & Homemade Chips



30-40min



2 Servings

For this new spin on a classic, we've summoned all the flavors of a sizzling plate of fajitas, but flipped the switch—just a bit. We cook juicy chicken drumsticks in smoky fajita seasoning, then roast them along with green bell peppers and sweet red onions. On the side, we serve baked flour tortilla chips and a sour cream-guacamole mash up. Finish the plate with a squeeze of lime, and dig in!

What we send

- 4 (6-inch) flour tortillas ¹
- 1½ lb pkg chicken drumsticks
- fajita seasoning (use 2 tsp)
- 1 green bell pepper
- 1 medium red onion
- 1 lime
- garlic (use 1 large clove)
- 1 oz pkt sour cream ⁷
- 2 oz pkt guacamole

What you need

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

Tools

- rimmed baking sheet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 36g, Carbs 50g, Protein 47g



1. Bake chips

Preheat oven to 450°F with rack in upper and center positions. Stack **tortillas**, then cut into 8 wedges. Transfer to a rimmed baking sheet, then toss with **1 tablespoon oil**. Season with **salt** and **pepper**. Transfer to upper third of the oven, and bake until crisp and browned in spots, 5-7 minutes. Transfer **chips** to a bowl. Save baking sheet for step 2.



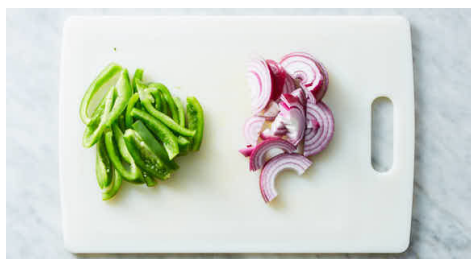
2. Season chicken

Switch oven to broil. Pat **drumsticks** dry, then transfer to a medium bowl. Toss with **1 tablespoon oil** and **2 teaspoons fajita seasoning**. Season with **a pinch each salt and pepper**. Transfer to reserved baking sheet.



3. Broil chicken

Transfer **chicken** to center rack of oven. Broil until chicken is browned in spots, about 10 minutes.



4. Prep vegetables

Meanwhile, halve **pepper**, remove stem and seeds, then cut into ½-inch wide slices. Halve, peel and cut **all of the onion** into ½-inch wide slices.



5. Broil vegetables

Transfer **onions** and **peppers** to baking sheet with **drumsticks**, stirring to coat in the pan juices. Return to center rack, then broil until tender and browned in spots, about 15 minutes. Remove from oven. Season **vegetables** to taste with **salt** and **pepper**.



6. Season guacamole & serve

Squeeze **½ teaspoon lime juice** into a medium bowl, then cut remaining lime into wedges. Peel and finely chop **½ teaspoon garlic**. Transfer **sour cream**, **garlic**, and **guacamole** to the bowl with lime juice, then stir to combine. Season to taste with **salt** and **pepper**. Squeeze **lime wedges** over **chicken** and **vegetables**, then serve with **guacamole** and **chips**. Enjoy!