



Take-Out Style: Chicken Fajita Bowl

with Peppers & Sour Cream



20-30min



2 Servings

Fajitas are a pretty perfect meal—except when you wrap one up and take a bite, only to have the filling fall out of the other end of the tortilla. Enter the fajita bowl. We've combined brown rice, sautéed peppers, and taco-spiced chicken breast, and top it all off with fresh cilantro and a drizzle of sour cream. You'll get all the flavors of the sizzling dish in each tidy forkful.

What we send

- 5 oz quick-cooking brown rice
- 2 pkts sour cream ⁷
- garlic
- 12 oz pkg boneless, skinless chicken breasts
- taco seasoning (use 2¼ tsp)
- 1 poblano pepper
- 1 bell pepper
- 1 oz scallions
- ½ oz fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 33g, Carbs 67g, Proteins 47g



1. Boil rice & prep crema

Fill a medium pot with **salted water** and bring to a boil. Add **brown rice**; cook (like pasta) until rice is tender, about 20 minutes. Drain rice, then return to pot and cover to keep warm off the heat. In a small bowl, thin **all of the sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**; set aside until ready to serve.



4. Cook peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped poblano and bell peppers, remaining garlic and scallions, and a pinch each of salt and pepper**. Cook, stirring occasionally, until peppers are softened and charred in spots, about 8 minutes (reduce heat if browning too quickly). Transfer to a bowl.



2. Marinate chicken

Finely chop **2 teaspoons garlic**. Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. In a large bowl, stir to combine **1 tablespoon oil, 2¼ teaspoons taco seasoning, 1 teaspoon of the chopped garlic, and ¼ teaspoon pepper**. Add chicken and turn to coat. Set aside to marinate at room temperature until step 5.



5. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook until browned on the bottom, 2-3 minutes. Flip chicken, then return **cooked peppers** to skillet along with **½ cup water**. Reduce heat to medium; cover and cook until peppers are tender and chicken is cooked through, about 3 minutes.



3. Prep ingredients

Halve **poblano and bell pepper**, discard stems and seeds, then cut each into 1-inch pieces. Trim **scallions**, then thinly slice. Pick **cilantro leaves** from **stems**; finely chop stems and coarsely chop half of the leaves, leaving remaining leaves whole. Stir **chopped cilantro stems** and **half of the sliced scallions** into pot with **cooked rice**.



6. Finish & serve

Stir **chopped cilantro leaves** into skillet with **chicken and peppers**. Season to taste with **salt** and **pepper**. Serve **cilantro rice** topped with **chicken, peppers, and any pan juices**. Spoon **seasoned sour cream** over top, and garnish with **whole cilantro leaves**. Enjoy!