

DINNERLY



Skillet Fajita Chicken

with Soft Tortillas & Guac



20-30min



2 Servings

Excuse us for losing our breath over this spicy one-skillet chicken dinner. We got caught up in fajita the moment. We've got you covered!

WHAT WE SEND

- garlic
- 1 medium red onion
- 1 bell pepper
- 2 oz pkt guacamole
- ½ lb pkg boneless, skinless chicken breasts
- taco seasoning (use 2 tsp)
- 6 (6-inch) flour tortillas¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

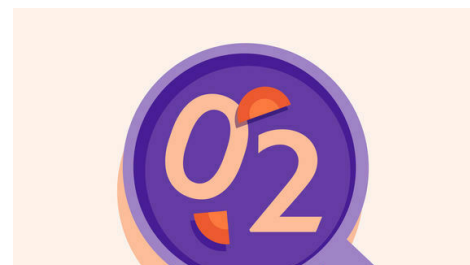
NUTRITION PER SERVING

Calories 630kcal, Fat 34g, Carbs 52g, Proteins 32g



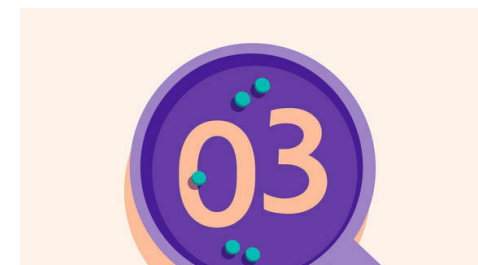
1. Prep ingredients

Finely chop **1 teaspoon garlic**. Halve and thinly slice **all of the onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise. In a small bowl, whisk to combine **guacamole, 2 tablespoons water**, and **1 tablespoon oil** until smooth. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



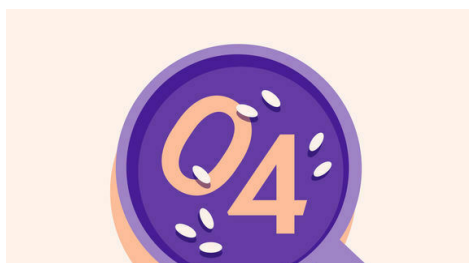
2. Season chicken

Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Season all over with **2 teaspoons taco seasoning** and **a pinch each of salt and pepper**.



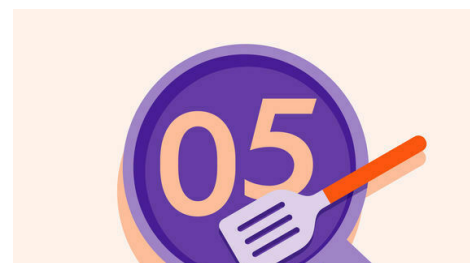
3. Warm tortillas

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. Repeat with **remaining tortillas**, wrapping in foil as you go to keep warm.



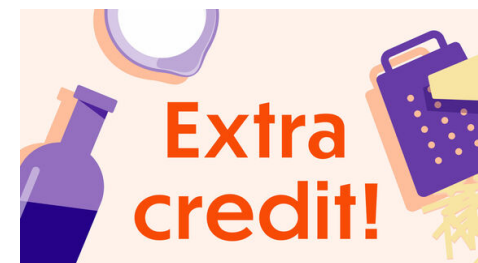
4. Sauté onions & peppers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are tender, about 5 minutes. Stir in **chopped garlic**, then push veggies to one side of the skillet.



5. Cook chicken & serve

Add **1 tablespoon oil** to empty side of skillet. Add **chicken**; cook over medium-high heat until browned on the bottom, 2–3 minutes. Flip chicken, then pour **2 tablespoons water** over **veggies**; cover and cook until **chicken** is cooked through, 2–3 minutes. Slice **chicken**, if desired. Make tacos at the table with **tortillas, chicken, veggies**, and **seasoned guacamole**. Enjoy!



6. Crunch, crunch!

Serve these sizzlin' plates with a creamy cabbage slaw for a taco fiesta. In a large bowl, whisk lime juice, sour cream, oil, salt, and pepper. Add shredded cabbage, sliced onions, and chopped cilantro; toss to combine.