



20-Min: Sheetpan Chicken Fajitas

with Mixed Peppers & Onions



ca. 20min



2 Servings

Who doesn't love a sizzling platter of fajitas? Well, it's all tasty fun until you see the messy stovetop splatter. Here, we opt for a one-sheet pan version. Pre-sliced chicken breast, green bell peppers, poblano peppers, and red onions broil together until lightly charred, giving the ingredients that signature smoky fajita flavor. It packs all the same flavor, and it's ready in 20 minutes; plus the easy cleanup!

What we send

- 1 bell pepper
- 1 poblano pepper
- 1 medium red onion
- 1 lime
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- ¼ oz chili powder
- 6 (6-inch) flour tortillas ¹
- 2 (1 oz) sour cream ⁷
- 4 oz salsa

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microwave

Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 36g, Carbs 54g, Proteins 36g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Halve **peppers**, discard stems and seeds, then slice into ½-inch wide strips. Halve **onion**, then cut into ½-inch thick slices through the root end.



2. Broil veggies

On a rimmed baking sheet, toss **peppers** and **onions** with **2 tablespoons oil** and a **generous pinch each of salt and pepper**; arrange in a single layer. Broil on upper oven rack until veggies are tender, about 5 minutes (watch closely as broilers vary).



3. Season chicken

Meanwhile, quarter **lime**. Coarsely chop **cilantro leaves and stems**. Set garnishes aside until ready to serve. Pat **chicken** dry; transfer to a medium bowl and toss with **1 tablespoon oil**, **2 teaspoons chili powder**, and **½ teaspoon salt**



4. Broil chicken

Once **veggies** have broiled for 5 minutes, remove baking sheet from oven and carefully push veggies to one half of the baking sheet. Place **chicken** on the other side of baking sheet. Broil on upper oven rack until veggies are lightly charred, and chicken is cooked through, 3-5 minutes (watch closely).



5. Warm tortillas

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave in 30-second bursts until tortillas are warmed through.



6. Finish & serve

Serve **tortillas** filled with **veggies and chicken**. Top with **sour cream**, **salsa**, **chopped cilantro**, and a **squeeze of lime**. Enjoy!