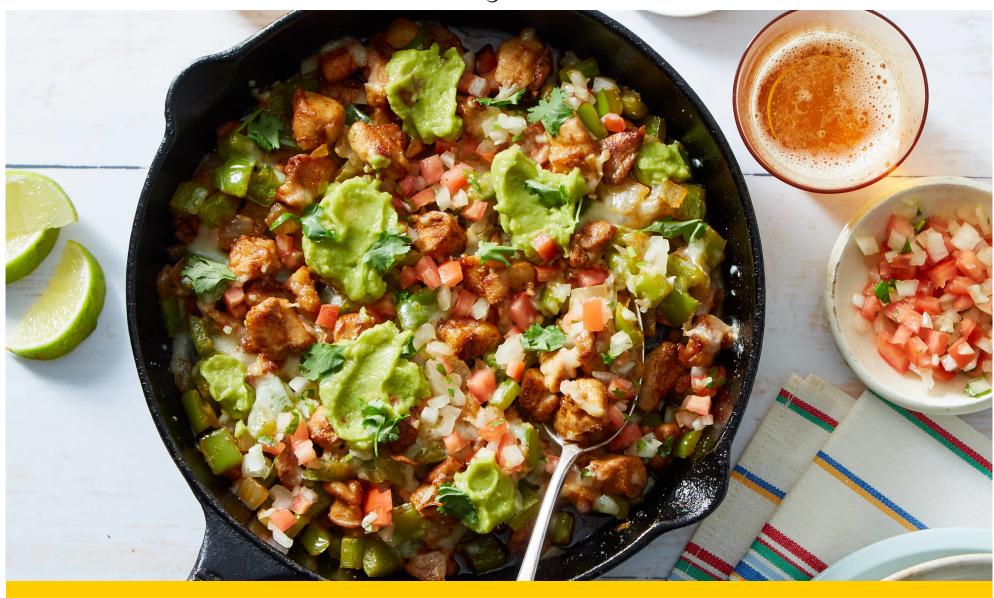
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Low-Carb Chicken Fajita Casserole

with Guacamole & Pico de Gallo





20-30min 2 Servings

One-skillet dinners are the answer to hectic weeknight meal planning, and this one ticks all the boxes. Tender pieces of boneless chicken thighs cook along with bell peppers, onions, and taco seasoning. It's all topped with melted cheddar cheesechanneling all the flavors of a sizzling fajita platter. A few dollops of guacamole, pico de gallo, and a squeeze of lime ties it all together.

What we send

- 1 medium yellow onion
- 1 bell pepper
- 1/4 oz taco seasoning
- 10 oz cubed chicken thighs
- 1 plum tomato
- 1/4 oz fresh cilantro
- 1 lime
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

What you need

- · kosher salt & ground pepper
- olive oil

Tools

medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 590kcal, Fat 40g, Carbs 20g, Proteins 40g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Quarter **onion**, then finely chop 1 of the quarters and cut remaining onion into ½-inch pieces. Halve **pepper**, discard stem and seeds, and cut into ½-inch pieces. In a medium bowl, stir to combine **all of the taco seasoning** and ½ **teaspoon salt** Add **chicken**; toss to coat. Set aside until step 4



2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and **½-inch onion pieces**; season with **salt** and **pepper**. Cook, stirring, until peppers are softened, 5-6 minutes (if skillet is dry, add 1 tablespoon water at a time, as needed). Transfer to a bowl and cover to keep warm. Reserve skillet for step 4.



3. Make pico de gallo

Cut tomatoes into ¼-inch pieces. Finely chop half of the cilantro leaves and stems; reserve remaining for step 6. Squeeze 2 teaspoons lime juice into a medium bowl. Cut any remaining lime into wedges. Add tomatoes, chopped cilantro, finely chopped onions, and 1 tablespoon oil to bowl with lime juice, tossing to combine. Season to taste with salt and pepper.



4. Cook chicken

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** and cook, without stirring, until browned on the bottom, 2-3 minutes. Stir in **3 tablespoons water** (careful oil may splatter), scraping up any browned bits from the bottom of skillet, and cook until chicken is cooked through, about 2 minutes.



5. Assemble & broil skillet

Add **peppers and onions** to skillet with **chicken**, and stir to combine. Sprinkle **cheese** over top. Broil on top oven rack until cheese is melted, 1-2 minutes (watch closely as broilers vary).



6. Finish & serve

Pick reserved cilantro leaves from stems, discarding stems. Top chicken fajita casserole with guacamole, whole cilantro leaves, and some of the pico de gallo. Serve remaining pico de gallo alongside, and any lime wedges for squeezing over top. Enjoy!