



Plant Chicken & Sweet Potato Fajitas

with Salsa & Guacamole



45min



2 Servings

What makes fajitas so tasty? Sizzling peppers and onions! We pair these classic veggies with sweet potatoes and plant-based chicken for a knockout vegetarian dinner. We toss the sweet potatoes with taco seasoning and roast until they soften and caramelize. Warm tortillas hold the fillings, and we top it all off with crisp lettuce, shredded cheese, ready-made salsa, guacamole, and a squeeze of lime—it's a fajita fiesta!

What we send

- 2 sweet potatoes
- ¼ oz taco seasoning
- 1 red onion
- 1 poblano pepper
- 1 romaine heart
- 1 lime
- 8 oz pkg plant-based chicken ⁶
- 6 (6-inch) corn tortillas
- 2 oz guacamole
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

Microwave tortillas: wrap tortillas in a paper towel and microwave until warm, 30-60 seconds.

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 34g, Carbs 124g, Protein 41g



1. Prep sweet potatoes

Preheat the oven to 475°F with a rack in the lower third.

Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges. On ¾ of a rimmed baking sheet, toss potato wedges with **taco seasoning** and **1 tablespoon oil**; season with **salt** and **pepper**.



4. Cook plant-based chicken

Meanwhile, halve **romaine** lengthwise. Finely shred half of the romaine crosswise (save rest for own use). Cut **lime** into wedges.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based chicken** in a single layer and cook, without stirring, until browned and crisp on the bottom, about 3 minutes. Flip and cook until browned, 1-2 minutes more.



2. Prep onions & peppers

Halve and thinly slice **all of the onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise. On remaining ¼ of the baking sheet, toss peppers and onions with **1 tablespoon oil**; season with **salt** and **pepper**.



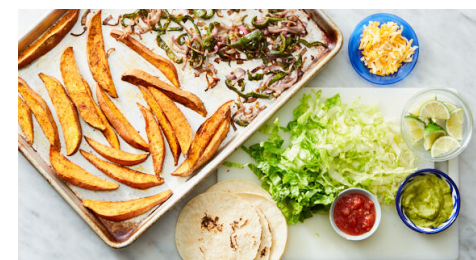
5. Warm tortillas

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil or a clean kitchen towel as you go to keep tortillas warm. Repeat with remaining tortillas.



3. Bake veggies

Bake **sweet potatoes, peppers, and onions** on the lower oven rack, rotating and stirring halfway, until sweet potatoes are tender and all of the veggies are browned in spots, about 30 minutes (watch closely).



6. Finish & serve

Serve **plant-based chicken, sweet potatoes, onions, and peppers** in **warm tortillas** with **guacamole, salsa, lettuce, and shredded cheese** sprinkled over top. Serve with **lime wedges** on the side for squeezing over. Enjoy!