



## Sheet Pan Daring Plant Chicken Fajitas

with Guacamole

 20-30min  2 Servings

Spiced plant-based chicken mixes with sizzling fresh veggies in these light, yet filling, fajitas. A homemade spice paste infuses the plant-based chicken with Tex-Mex flavor before broiling alongside bell peppers and onions. We lay them on toasted flour tortillas with a dollop of guacamole, a sprinkle of cilantro, and a final squeeze of lime for this crowd-pleaser.

## What we send

- 1 yellow onion
- 1 bell pepper
- garlic
- 8 oz pkg plant-based chicken <sup>1</sup>
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 (2 oz) guacamole

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet

## Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 41g, Carbs 88g, Protein 37g



### 1. Prep veggies & garlic

Preheat broiler with a rack in the upper third.

Halve **onion** and cut into ½-inch thick slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



### 4. Broil filling

Toss **plant-based chicken** with **spice paste** directly on baking sheet; push to one side. On open side of baking sheet, toss **onions** and **peppers** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on the top rack until browned and crisp in spots, 10-12 minutes (watch closely).



### 2. Prep plant chicken

On a rimmed baking sheet, toss **plant-based chicken** with **2 teaspoons oil**.



### 5. Finish prep

Meanwhile, coarsely chop **cilantro**. Cut **lime** into wedges.

Toast **1 tortilla** at a time over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, warm in a skillet or wrap in damp paper towels and microwave until warmed through.)



### 3. Prep spice paste

In a small bowl, stir to combine **Tex-Mex spice**, **chopped garlic**, **half of the tomato paste** (save rest for own use), and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



### 6. Serve

Serve **plant-based chicken** and **veggies** in **warmed tortillas** with **guacamole**, **lime wedges**, and **cilantro**. Enjoy!