



One-Skillet Chicken Fajitas

with Onions, Peppers & Sour Cream



20-30min



4 Servings

Fajitas are the ultimate choose-your-own-adventure meal. Sautéed peppers and red onions, and seared chicken breasts are served with lime wedges, sour cream, fresh cilantro, and sharp cheddar cheese—begging to be mixed, matched, and loaded onto warm flour tortillas. And the best part? This customizable dinner makes it picky eater proof.

What we send

- lime
- taco seasoning
- boneless, skinless chicken breasts
- fresh cilantro
- red onion
- red bell pepper

What you need

- kosher salt & ground pepper

Tools

- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

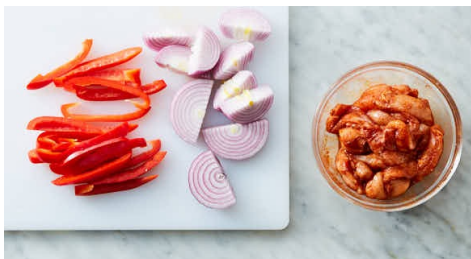
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 790.0kcal, Fat 37.0g, Proteins 49.0g, Carbs 64.0g



1. Prep ingredients

Have **peppers**, remove stems, cores and seeds, then thinly slice into ¼-inch strips. Halve, peel, and cut **all of the onion** into ½-inch thick slices. Pat **chicken** dry, then cut across the grain into ¼-inch thick slices. In a medium bowl, toss **chicken** with **4½ teaspoons taco seasoning** and **1 tablespoon oil**. Set aside to marinate at room temperature until step 5.



4. Cook vegetables

Immediately add **2 tablespoons oil**, **onions**, **peppers**, and **a pinch each salt and pepper** to same skillet over medium-high heat; cook until vegetables are tender and slightly browned, stirring occasionally, 6-7 minutes. Reduce heat to medium if browning too quickly. Season to taste with **salt** and **pepper**. Transfer vegetables to a plate and cover to keep warm.



2. Prep toppings

Coarsely grate **cheddar** on the large holes of a box grater, or cut into very small pieces. Roughly chop **cilantro stems and leaves** together. Squeeze **1 teaspoon lime juice** into a small bowl; cut any remaining lime into wedges. Add **all of the sour cream** into the bowl with lime juice and stir to combine. Season to taste with **salt** and **pepper**.



5. Cook chicken

Add **chicken** and **2 tablespoons oil** to same skillet over medium-high, and cook until cooked through and golden-brown, stirring occasionally, 3-4 minutes. Season to taste with **salt** and **pepper**.



3. Char tortillas

Heat a large, heavy skillet (preferably cast-iron) over high. Working in batches, add tortillas, and cook on one side until charred in spots, 30-45 seconds. Wrap **tortillas** tightly in foil to keep warm as you heat them. Set aside until ready to serve.



6. Assemble fajitas & serve

Serve **chicken** and **vegetables** at the table with **tortillas**. Customize your own fajita, topping with **cilantro**, **cheddar**, and **sour cream**, and with **any lime wedges** on the side for squeezing over. Enjoy!