



# CHICKEN CHEDDAR FAJITAS

with Bell Pepper, Lime Crema, and Pickled Jalapeño



## HELLO

### QUICK-PICKLED JALAPEÑO

Marinating the feisty chili in lime juice gives it a tangy kick to match its heat.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 670**



Bell Pepper\*



Jalapeño



Sour Cream  
(Contains: Milk)



Chicken Breasts



Cheddar Cheese  
(Contains: Milk)



Red Onion



Lime



Southwest  
Spice Blend



Flour Tortillas  
(Contains: Wheat)

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG


If you'd rather not heat up the oven, you can place the tortillas in a pan over medium-low heat, then sprinkle the cheddar on top and let it melt (you may need to work with one tortilla at a time).

## BUST OUT

- 2 Small bowls
- Zester
- Large pan
- Baking sheet
- Vegetable oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Bell Pepper 1 | 2
- Red Onion 1 | 2
- Jalapeño  1 | 1
- Lime 1 | 2
- Southwest Spice Blend 2 tsp | 4 tsp
- Sour Cream 2 TBSP | 4 TBSP
- Chicken Breasts 12 oz | 24 oz
- Flour Tortillas 6 | 12
- Cheddar Cheese ½ Cup | 1 Cup

## WINE CLUB

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Core and seed **bell pepper**, then thinly slice. Halve, peel, and thinly slice **onion**. Slice **jalapeño** into thin rounds and place in a small bowl (remove ribs and seeds for less heat). Zest ½ tsp zest from **lime**, then cut in half. Cut one half into wedges.



## 4 COOK CHICKEN

Heat a large drizzle of **oil** in pan used for veggies over medium-high heat. Slice **chicken** into thin strips. Season with **salt** and **pepper**. Add to pan in a single layer and cook, tossing occasionally, until just browned on surface, 2-4 minutes. Toss in **veggies** and another **1 tsp Southwest spice** (you'll have a little left over). Continue cooking until chicken is no longer pink in center, 2-3 minutes more.

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## 2 COOK VEGGIES

Squeeze juice from **lime half** into bowl with **jalapeño** and toss to coat. Set aside. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion**, **bell pepper**, and **1 tsp Southwest spice** (we'll use more in step 4). Cook, tossing, until softened and lightly charred, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 5 BAKE TORTILLAS

Meanwhile, place **tortillas** on a baking sheet in a single layer and sprinkle evenly with **cheddar**. Bake in oven until cheese is just melted, 1-2 minutes. **TIP:** Don't let these sit in the oven too long. The tortillas should be soft, not crisp.



## 3 MAKE CREMA

Mix together **sour cream**, **lime zest**, and a squeeze of **lime juice** in another small bowl. Stir in **1 TBSP water**. (**TIP:** Add up to 1 TBSP more water to give crema a drizzling consistency.) Season with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Divide **chicken and veggies** between **tortillas**. Dollop with **crema** and scatter **jalapeño** over to taste. Serve any remaining **lime wedges** on the side for squeezing over.

## HOT STUFF!

Pickled jalapeño is great on nachos, rice bowls, or anything that benefits from a spicy twist.

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