



#### In your box

- 1 Tbsp. Taco Seasoning
- ¼ oz. Cilantro
- 13 oz. Boneless Skinless Chicken Breasts
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- 1 Red Onion
- 6 Small Flour Tortillas
- 2 oz. Shredded Cheddar-Jack Cheese
- 2 oz. Sour Cream



## Weeknight Chicken Fajitas

with seared bell peppers

NUTRITION per serving—Calories: 852, Carbohydrates: 69g, Fat: 35g, Protein: 55g, Sodium: 1621mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
30-40 min.

Cook Within  
5 days

Difficulty Level     
Easy

Spice Level     
Not Spicy

## ① You will need

Olive Oil, Pepper

Mixing Bowl, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **taco seasoning**



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### Marinate the Chicken

- Pat **chicken breasts** dry. Slice across width into ¼" strips.
- In a mixing bowl, combine chicken, half the **taco seasoning** (reserve remaining for vegetables), 1 tsp. **olive oil**, and ¼ tsp. **pepper** until chicken is coated completely.
- Set aside at least 10 minutes.
- While chicken marinates, prepare ingredients.



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### Prepare the Ingredients

- On a separate cutting board, mince **cilantro** (no need to stem).
- Stem, seed, remove ribs, and slice **red and yellow bell peppers** into ¼" strips.
- Halve and peel **onion**. Slice halves into thin strips.



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### Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add marinated **chicken** to hot pan and cook undisturbed until lightly charred, 3-4 minutes.
- Then stir occasionally until browned all over and chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Transfer chicken to a plate. Keep pan over medium-high heat.



4

### Cook the Vegetables

- Add 2 tsp. **olive oil**, **bell peppers**, and **onion** to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Then stir occasionally until caramelized, 3-4 minutes.
- Season with remaining **taco seasoning** and a pinch of **pepper**.



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### Finish the Fajitas

- Stir in **chicken** and cook until chicken is warmed through, 2-3 minutes.
- Remove from burner.
- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Plate as pictured on front of card, garnishing with **cheese**, **sour cream**, and **cilantro**. Bon appétit!