



**NUTRITION** per serving 12g carbohydrates 41g fat 46g protein 1239mg sodium | calorie-conscious, carb-conscious



Calories  
**610**



Prep & Cook Time  
**25-35 min.**



Cook Within  
**5 days**



Difficulty  
**Easy**



Spice Level  
**Mild**

#### IN YOUR BOX

- 1 Red Onion
- 1 Red Bell Pepper
- 1 Romaine Heart
- 1 Jalapeño Pepper
- 2 Boneless Skinless Chicken Breasts
- 1 Tbsp. Smoky Chile and Cumin Rub
- ½ oz. Pepitas
- 1 ½ oz. Mayonnaise
- 1 ½ oz. Crumbled Cotija Cheese
- 1 fl. oz. Red Wine Vinegar

**CONTAINS:** milk, eggs  
*Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients*

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Non-Stick Pan
- Mixing Bowl

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## Chicken Fajita Caesar Salad

with jalapeño and cotija cheese

## 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

## WHILE YOU COOK

- ❑ **Heads Up!** Cotija cheese is used twice. Most is added to **dressing**, and 1 Tbsp. garnishes **salad**.
- ❑ **Spice Alert!** Removing seeds from **jalapeño** greatly reduces its spiciness. Control the spice level of this dish by using less jalapeño or omitting entirely for a mild-but-still-delicious meal. Be sure to wash hands, utensils, and cutting board after working with jalapeño.

## FROM THE CHEF

If you prefer a thicker dressing, use only 1 tsp. water or omit entirely.

### Did you know...

Though there are many claims to who invented the Caesar salad, it is most often attributed to Caesar Cardini, an Italian immigrant and restaurateur. It is said that Caesar was short of supplies on a busy weekend and didn't want to disappoint the customers, so he concocted this salad with what was on hand. For added flair, he prepared it table-side. Soon enough, people were coming to his restaurant just for the salad.



1

## Prepare the Ingredients

Halve and peel **onion**. Slice halves into thin strips. Stem, seed, and slice **red bell pepper** into ¼" strips. Hold **romaine heart** at root end and chop coarsely. Slice **jalapeño** into thin rounds. *Discard seeds if you prefer less spice.* Pat **chicken breasts** dry. On a separate cutting board, cut chicken into 1" dice. Season chicken with **seasoning rub**.



2

## Toast the Pepitas

Place a medium non-stick pan over medium heat. Add **pepitas** to hot pan. Stir occasionally until toasted, 2-3 minutes. Remove to a plate. Reserve pan; no need to wipe clean.



3

## Cook the Chicken

Return pan used to toast pepitas to medium-high heat. Add 1 tsp. **olive oil** and **chicken** to hot pan. Cook undisturbed until browned, 2-3 minutes. Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes. Transfer to a plate. Reserve pan; no need to wipe clean.



4

## Cook the Vegetables

Return pan used to cook chicken to medium-high heat. Add 1 tsp. **olive oil**, **onion**, and **red bell pepper** to hot pan. Cook undisturbed, 2-3 minutes. Then stir occasionally until lightly charred, 2-3 minutes. Season with a pinch of **salt** and **pepper**. Return **chicken and any accumulated juices** to pan. Stir occasionally until chicken is warmed through, 1 minute. Remove from burner.



5

## Make the Salad

Combine **mayonnaise**, **cheese** (reserve 1 Tbsp. for garnish), **red wine vinegar**, 1 Tbsp. **water**, and a pinch of **salt** and **pepper** in a large mixing bowl. Add **romaine** and toss to dress thoroughly. *Alternatively, serve dressing on side to control amount.*



6

## Finish the Dish

Plate as pictured on front of card and garnish with **jalapeño rounds** (to taste), **pepitas**, and reserved **cheese**. Bon appétit!