



#### In your box

- 6 Small Flour Tortillas
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Sour Cream
- 2 tsp. Taco Seasoning
- 10 oz. Fajita Mix

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

## Chicken Fajitas

with cheddar and sour cream

NUTRITION per serving—Calories: 713, Carbohydrates: 53g, Fat: 31g, Protein: 53g, Sodium: 1473mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time  
**15 min.**

Cook Within  
**4 days**

Difficulty Level ● ◻ ◻ ◻  
**Easy**

Spice Level ◻ ◻ ◻ ◻  
**Not Spicy**



## 📌 You will need

Olive Oil  
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



### Prepare the Chicken

- Pat **chicken breasts** dry. Cut across length into ¼" slices.
- *If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Season with a pinch of salt and pepper.*



### Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- *If using **steak strips** or **flank steak**, stir occasionally until no pink remains, 4-6 minutes.*
- Remove chicken to a plate. Keep pan over medium-high heat.



### Cook the Vegetables

- Add 2 tsp. **olive oil** and **fajita mix** to hot pan and stir occasionally until lightly charred, 2-3 minutes.
- Add **chicken**, **taco seasoning**, and ¼ cup **water** and bring to a simmer. Stir until warmed through and sauce thickens slightly, 1-2 minutes.
- Remove from burner.



### Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- Plate dish as pictured on front of card, placing **chicken and vegetables** in tortillas and garnishing with **cheese** and **sour cream**. Bon appétit!