



In your box

- 12 Small Flour Tortillas
- 1 Tbsp. Taco Seasoning
- 2 Red Bell Peppers
- 1 Red Onion
- 4 oz. Sour Cream
- 15 oz. Pinto Beans
- ½ oz. Cilantro
- 1 ½ cup Basmati Rice
- 1 Green Bell Pepper

Customize It Options

- 24 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Steak Strips
- 24 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Large Pot, Large Non-Stick Pan, Baking Sheet



6-Portion Meal

Weeknight Chicken Fajitas

with cilantro rice and beans

NUTRITION per serving—Calories: 654, Carbohydrates: 89g, Fat: 15g, Protein: 37g, Sodium: 1209mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**

Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as chicken in Step 3, stirring occasionally until no pink remains, 4-6 minutes

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Roast the Vegetables

- Stem, seed, remove ribs, and slice **red and green bell peppers** into ¼" strips.
- Halve and peel **onion**. Slice halves into thin strips.
- Place red bell pepper, green bell pepper, and onion on prepared baking sheet and toss with 1 Tbsp. **olive oil** and ½ tsp. **salt**.
- Spread into a single layer (some overlap is ok) and roast until tender, 15-20 minutes.
- While vegetables roast, cook rice.



2

Cook the Rice

- Mince **cilantro**, no need to stem.
- Drain **beans**.
- Bring a large pot with **rice** and 3 cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 10-15 minutes.
- Remove from burner. Stir in half of cilantro (reserve remaining for garnish) and beans. Cover and set aside.
- While rice cooks, cook chicken.



3

Cook the Chicken

- Pat **diced chicken** dry and season all over with **taco seasoning**.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add 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, 3-4 minutes.
- Transfer chicken to a plate and tent with foil.



4

Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Transfer warmed tortillas immediately to a piece of foil and form a pouch to keep warm.



5

Finish the Dish

- Serve family-style, combining **chicken** and **vegetables** and garnishing with remaining **cilantro**. Assemble fajitas by filling **tortillas** with chicken and vegetables and garnishing with **sour cream**. Bon appétit!