



Jam-Packed Chicken and Shrimp Fajitas

with Cilantro Rice

Shareables

40 Minutes



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PACE:VNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

- Chicken Breasts*
2 | 4
- Shrimp
285 g | 570 g
- Basmati Rice
¾ cup | 1 ½ cups
- Flour Tortillas
6 | 12
- Corn on the Cob
2 | 4
- Lime
2 | 4
- Red Onion
1 | 2
- Sweet Bell Pepper
1 | 2
- Cilantro
14 g | 28 g
- Chipotle Sauce
4 tbsp | 8 tbsp
- Sour Cream
2 | 4
- Tex-Mex Paste
1 tbsp | 2 tbsp
- Feta Cheese
0.5 cup | 1 cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities	56 g	113 g
	2 person	4 person

1



Start corn

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

- Husk **corn**, then halve crosswise.
- Layer two 24x12-inch pieces of foil. Place **corn** on one side of the foil. Drizzle with **1 tsp** (2 tsp) **oil** and **1 tbsp** (2 tbsp) **water**. Season with **salt** and **pepper**. Flip to coat. Fold foil in half over **corn** and pinch firmly to seal pouch. (NOTE: For 4 ppl, make 2 pouches, using 2 sheets of foil per pouch.)
- Place pouch on **top** rack of oven. Roast until tender, 24-28 min. When done, remove from oven and keep wrapped.

2



Cook rice and start prep

- Add **1 ¼ cups** (2 ½ cups) **water**, **1 tbsp** (2 tbsp) **butter** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.
- While **rice** cooks, zest **lime**, then cut into wedges.
- Core, then cut **peppers** into ½-inch strips.

3



Finish prep

- Peel, then cut **onion** into ¼-inch slices.
- Roughly chop **cilantro**.
- Add **sour cream** and **lime zest** to a small bowl. Season with **salt** and **pepper**. Stir to mix.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp**, **Tex-Mex Paste** and **½ tbsp** (1 tbsp) **oil** to one half of a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.

4



Prep and sear chicken

- Heat a large non-stick pan over medium-high heat.
- While pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Sear until golden-brown, 2-3 min per side. (NOTE: Chicken will finish cooking in step 5.)
- Remove from heat and transfer **chicken** to other half of baking sheet. Spread **1 tbsp** (2 tbsp) **chipotle sauce** over **chicken**.

5



Cook chicken and shrimp

- Roast in the **middle** of the oven, until **chicken** is cooked and **shrimp** just turn pink, 5-8 min.**
- Reheat pan over medium. Add **½ tbsp** (1 tbsp) **oil**, **peppers**, **onions** and **1 tbsp** (2 tbsp) **water**. Season with **salt** and **pepper**. Cook, stirring often, until liquid evaporates and **veggies** are tender-crisp, 4-6 min.
- Wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (TIP: Skip this step if you don't want to warm the tortillas!)

6



Finish and serve

- Fluff **rice** with fork. Stir in **half the cilantro**.
- Unwrap **corn**. Spread **some of the lime crema** over top. Sprinkle **some feta** over top.
- Thinly slice **chicken**.
- Divide **rice**, **corn**, **chicken**, **shrimp** and **tortillas** between plates.
- Sprinkle **remaining cilantro** over **chicken** and **shrimp**.
- Serve with **sautéed veggies**, **remaining lime crema**, **remaining chipotle sauce** and **remaining feta**.
- Squeeze a **lime wedge** over top, if desired.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook shrimp to a minimum internal temperature of 74°C/165°F, and chicken to a minimum internal temperature of 74°C/165°F, as size may vary.