



# Jam-Packed Chicken and Shrimp Fajitas

with Green Onion Rice

Shareables

40 Minutes



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



Green Onion  
2 | 4



Chipotle Sauce  
4 tbsp | 8 tbsp



Sour Cream  
2 | 4



Tex-Mex Paste  
1 tbsp | 2 tbsp



Feta Cheese,  
crumbled  
½ 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.

Ingredient quantities 56 g | 113 g  
2 person 4 person



### 1 Start corn

- Before starting, preheat the oven to 475°.
- 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 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 ⅛-inch strips.



### 3 Finish prep

- Peel, then cut **red onion** into ¼-inch slices.
- Thinly slice **green onions**.
- 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**.
- Roast in the **middle** of the oven, until **chicken** is cooked and **shrimp** just turn pink, 5-8 min.\*\*



### 5 Cook chicken and shrimp

- Reheat pan over medium. Add ½ **tbsp** (1 **tbsp**) **oil**, **peppers**, **red 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 green onions**.
- 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 green onions** 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.