



Grilled Chicken Fajitas

with Creamy Chipotle Sauce

Grill

30 Minutes

Customized Protein

+ Add

Swap








or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

	
	
Chicken Breasts*	Tofu
2 4	1 2



	
Chicken Breast Tenders*	Flour Tortillas
310 g 620 g	6 12
	
Sour Cream	Chipotle Sauce
1 2	2 tbsp 4 tbsp
	
Sweet Bell Pepper*	Yellow Onion
1 2	1 2
	
Enchilada Spice Blend	Feta Cheese, crumbled
2 tbsp 4 tbsp	¼ cup ½ 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.

Pantry items | Salt, oil, pepper

Cooking utensils | Aluminum foil, large bowl, large non-stick pan, measuring spoons, paper towels, small bowl

1



Prep and make chipotle sauce

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Swap | Chicken Breast

Swap | Tofu

- Wrap **tortillas** in foil (make 2 packets for 4 ppl).
- Add **sour cream** and **chipotle sauce** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Pat **chicken** dry with paper towels. Add **chicken** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt**, **pepper** and **half the Enchilada Spice Blend**. Toss to coat.

4



Finish chicken

Swap | Chicken Breasts

- Cut **any long chicken pieces** in half crosswise.

2



Cook onions and peppers

- Heat a large non-stick same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions** and **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt**, **pepper** and **remaining Enchilada Spice Blend**.
- Transfer **veggies** to a plate. Cover to keep warm.

5



Finish and serve

- Divide **tortillas** between plates, then top with **veggies** and **chicken**.
- Dollop **chipotle sauce** over top.
- Sprinkle with **feta**.

3



Grill chicken and warm tortillas

Swap | Chicken Breast

Swap | Tofu

- Add **chicken** to one side of the grill.
- Add **tortilla packet** to the grill next to **chicken**. Close lid.
- Grill **chicken** and **tortilla packet**, flipping both once, until **tortillas** are warmed and **chicken** is cooked through, 2-3 min per side.**

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Prep and make chipotle sauce

Swap | Chicken Breasts

If you've opted to get **chicken breasts**, prep them in the same way the recipe instructs you to prep the **chicken breast tenders**.

1 | Prep and make chipotle sauce

Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke **tofu** all over, then cut into 1-inch strips. Season **tofu** in the same way the recipe instructs you to season the **chicken**.

3 | Grill chicken and warm tortillas

Swap | Chicken Breasts

Add **chicken** to grill, then increase cook time to 6-7 min per side.

3 | Grill tofu and warm tortillas

Swap | Tofu

Grill **tofu** in the same way the recipe instructs you to grill the **chicken**, flipping once until grill marked, 2-3 min per side.

4 | Finish chicken

Swap | Chicken Breast

Thinly slice **chicken**.

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

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