



Sheet Pan Chicken Fajitas

with Peppers and Feta

Family Friendly 30 Minutes



Chicken Breasts



Flour Tortillas



Sweet Bell Pepper



Yellow Onion



Tomato Salsa



Sour Cream



Mexican Seasoning



Feta Cheese, crumbled

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, aluminum foil, parchment paper, paper towels

Ingredients

| | 2 Person | 4 Person |
|-----------------------|----------|----------|
| Chicken Breasts ♦ | 2 | 4 |
| Flour Tortillas | 6 | 12 |
| Sweet Bell Pepper | 160 g | 320 g |
| Yellow Onion | 113 g | 226 g |
| Tomato Salsa | ½ cup | 1 cup |
| Sour Cream | 3 tbsp | 6 tbsp |
| Mexican Seasoning | 2 tbsp | 4 tbsp |
| Feta Cheese, crumbled | ¼ cup | ½ cup |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

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

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.

Contact

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Prep veggies

Core, then cut **pepper** into ¼-inch slices. Peel, then cut **onion** into ¼-inch slices.



Prep chicken

Pat **chicken** dry with paper towels. Cut crosswise into ½-inch slices, then cut each slice into ½-inch strips.



Season chicken and veggies

Add **chicken, peppers, onions, Mexican Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and half the Mexican Seasoning per sheet.) Season with **salt** and **pepper**, then toss to combine. Arrange **chicken and veggies** in a single layer.



Roast chicken and veggies

Roast in the **middle** of the oven, tossing halfway through, until **veggies** are tender and **chicken** is cooked through, 14-16 min.**



Warm tortillas

Wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Finish and serve

Divide **tortillas** between plates. Top with **salsa, chicken and veggies, sour cream** and **feta**.

Dinner Solved!