

Chicken Fajitas

with Finger Limes, Refried Beans & Creamy Guacamole

A Tex-Mex staple, fajitas are as fun to customize as they are to eat. Tonight's version features a spiced chicken filling, guacamole and hearty refried beans—simply pinto beans mashed and cooked on the stove with traditional aromatics. And for a truly special touch, we're topping our fajitas off with finger limes. Known as the "caviar of citrus," these small, oblong limes are made up of tiny, flavorful pods. (Yours may have darkened skins—they're still perfectly delicious inside!) While a regular lime helps season our guacamole, we're saving the finger limes for garnish. Once you've released the juicy pulp, everyone can feel free to add as much as they'd like to their fajitas!

Blue Apron Wine Pairings

Tanti Petali Pinot Bianco, 2015

Scribner Clay Chenin Blanc, 2014



Ingredients

1½ Pounds Thinly Sliced Chicken Breasts
10 Flour Tortillas
1½ Cups Pinto Beans
4 Cloves Garlic
1 Lime
1 Avocado
1 Red Bell Pepper
1 Yellow Onion
1 Large Bunch Cilantro

Knick Knacks

2 Finger Limes
¼ Cup Mexican Crema
1 Tablespoon Fajita Spice Blend
(Ground Cumin, Smoked Paprika, Garlic Powder, Onion Powder, Cayenne Pepper, Ground Coriander & Ground Cinnamon)

Makes: 4 servings | **Calories:** about 700 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel the onion; small dice 1 half and thinly slice the remaining half. Peel and finely chop the garlic. Drain and rinse the beans; transfer to a large bowl. Using a fork, mash the beans into a rough paste. Finely chop the cilantro leaves and stems. Cut out and discard the stem, ribs and seeds of the pepper; thinly slice lengthwise. Halve the finger limes crosswise. Quarter the lime. Pit, peel and medium dice the avocado; toss with **the juice of all 4 lime wedges**.

2



Make the refried beans:

In a small pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **diced onion** and **half the garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Add the **beans** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until the liquid has reduced in volume by about half. Turn off the heat and stir in **¼ of the cilantro**; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.

3



Make the guacamole:

While the beans cook, in a medium bowl, combine the **avocado**, **crema** and **¼ of the remaining cilantro**; drizzle with olive oil. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Transfer to a serving dish.

4



Cook & shred the chicken:

While the beans continue to cook, pat the **chicken** dry with paper towels; transfer to a bowl. Season with salt, pepper and the **spice blend**; toss to coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken; cook, stirring occasionally, 6 to 8 minutes, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Using 2 forks, shred into bite-sized pieces.

5



Make the filling:

Add 1 tablespoon of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **pepper**, **sliced onion** and **remaining garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened and fragrant. Add the **shredded chicken** and **¼ cup of water**. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 5 to 7 minutes, or until the water has cooked off. Remove from heat; season with salt and pepper to taste. Transfer to a serving dish.

6



Warm the tortillas & serve your dish:

While the filling cooks, stack the **tortillas** on a large piece of foil; tightly wrap the foil around the tortillas. Carefully place directly onto the oven rack; warm 6 to 8 minutes, or until heated through. Remove from the oven. Just before serving, carefully unwrap the warmed tortillas; transfer to a serving dish. Garnish the **filling** with the **remaining cilantro**. Using your fingers, squeeze upwards from the bottoms of the **finger limes** to release the pulp. Serve with the **refried beans**, **guacamole** and finger limes on the side. Enjoy!