

Chipotle-Lime Chicken Fajitas

with Sautéed Mushrooms & Onion

2 SERVINGS

⌚ 40-50 MINS

 Blue Apron

blueapron.com



Wrapped in warm flour tortillas, our smoky, juicy chicken thighs—marinated with tart lime juice and fiery chipotle paste—pairs perfectly with toppings of cooling sour cream, fresh tomatoes, and tender sautéed vegetables.

Ingredients

-  ¾ lb Boneless, Skinless Chicken Thighs
-  4 Flour Tortillas
-  4 oz Grape Tomatoes
-  1 Lime
-  2 cloves Garlic
-  1 Red Onion
-  4 oz Mushrooms
-  2 tsps Chipotle Chile Paste
-  1 Tbsp Sugar
-  2 oz Monterey Jack Cheese
-  ¼ cup Sour Cream
-  1 Sliced Pickled Jalapeño Pepper



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.

blueapron.com/wine

1 Marinate the chicken

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Zest the **lime** to get 2 teaspoons (or use the small side of a box grater). Halve the lime crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- To make the marinade, in a large bowl, whisk together the **sugar, lime zest, the juice of both lime halves, half the chopped garlic, 2 tablespoons of olive oil, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides. Transfer to the bowl of **marinade**; turn to coat. Set aside to marinate, turning occasionally, at least 10 minutes.



2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Thinly slice the **mushrooms**.
- Halve the **tomatoes**; place in a bowl. Drizzle with **olive oil** and season with salt and pepper; stir to coat.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.



3 Bake & shred the chicken

- Line a sheet pan with foil.
- Transfer the **marinated chicken** to the sheet pan (letting any excess marinade drip off).
- Bake 18 to 20 minutes, or until lightly browned and cooked through.* Remove from the oven.
- Reserving any drippings on the sheet pan, transfer to a cutting board. Using 2 forks, carefully shred into bite-sized pieces.
- Transfer to a bowl and top with any reserved drippings.



4 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.
- Add the **sliced mushrooms and remaining chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened. Turn off the heat. Carefully cover with foil to keep warm.



5 Warm the tortillas & serve your dish

- If you prefer to use the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- If you prefer to use a microwave, wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.
- Season the **sour cream** with salt and pepper.
- Assemble the fajitas using the **warmed tortillas, shredded chicken, cooked vegetables, seasoned tomatoes, grated cheese, seasoned sour cream, and as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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