

Ancho-Honey Chicken Fajitas

with Roasted Vegetables & Avocado

4 SERVINGS

30-40 MINS

 Blue Apron

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Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients



18 oz Chopped Chicken Breast 



1 Avocado



1 Yellow Onion



2 Tbsps Rice Vinegar



1 Tbsp Honey



18 oz Tail-On Shrimp¹ 



6 oz Carrots



1 Tbsp Ancho Chile Paste



½ cup Sour Cream



1 Tbsp Mexican Spice Blend²



8 Flour Tortillas



1 Poblano Pepper



4 oz Monterey Jack Cheese



1 oz Sliced Pickled Jalapeño Pepper

1. peeled & deveined 2. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots** and grate on the large side of a box grater.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then thinly slice; transfer to a bowl. Season with salt and pepper; top with **half the vinegar**.
- Roughly chop the **jalapeño pepper**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.



2 Marinate the carrots

- In a medium bowl, combine the **grated carrots**, **half the honey** (kneading the packet before opening), **remaining vinegar**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with **olive oil** and season with salt and pepper. Toss to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Make the cheesy vegetables

- Meanwhile, line a sheet pan with foil.
- Place the **sliced onion** and **sliced poblano pepper** on the foil. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); toss to coat. Arrange in an even layer.
- Roast 8 to 10 minutes, or until slightly softened. Leaving the oven on, remove from the oven.
- Evenly top with the **grated cheese**.
- Return to the oven and roast 3 to 5 minutes, or until the cheese is melted. Remove from the oven.



4 Warm the tortillas

- Meanwhile, if you prefer to use a microwave, wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- 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.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



5 Cook the chicken & serve your dish

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chile paste**, **remaining honey**, and **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the chicken is coated and cooked through. Turn off the heat. Taste, then season with salt and pepper if desired.
- Season the **sour cream** with salt and pepper.
- Serve the **warmed tortillas**, **cooked chicken**, **cheesy vegetables**, **seasoned avocado**, **marinated carrots** (discarding any liquid), and **seasoned sour cream** separately. Assemble each fajita using 1 warmed tortilla. Enjoy!



↻ CUSTOMIZED STEP 5 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired); season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 1 to 2 minutes, or until slightly opaque.
- Add the **chile paste**, **remaining honey**, and **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the shrimp are coated, opaque, and cooked through. Turn off the heat. Taste, then season with salt and pepper if desired.
- Season the **sour cream** with salt and pepper.
- Serve the **warmed tortillas**, **cooked shrimp**, **cheesy vegetables**, **seasoned avocado**, **marinated carrots** (discarding any liquid), and **seasoned sour cream** separately. Assemble each fajita using 1 warmed tortilla. Enjoy!

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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