

Ancho-Honey Chicken Fajitas

with Roasted Vegetables & Avocado

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



18 oz Boneless Chicken Breast Pieces



1 Sweet Onion



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Ancho Chile Paste



1 Tbsp Mexican Spice Blend¹



8 Flour Tortillas



6 oz Carrots



4 oz Shredded Monterey Jack Cheese



2 tsps Honey



1 Poblano Pepper



1 Avocado



½ cup Sour Cream



2 Tbsps Rice Vinegar



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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



"Alexa, find Blue Apron recipes."

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**.
- 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**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- 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.
- Transfer the **sliced onion** and **sliced poblano pepper** to 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 **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 a drizzle 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!

