



Ingredients



18 oz Boneless Chicken Breast Pieces



1 Sweet Onion



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Ancho Chile



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



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

Cook along on the app

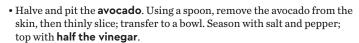
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"Alexa, find Blue Apron recipes."

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**.



- 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.

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!