

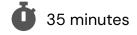




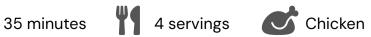
# Fajita Chicken

# with Avocado Crema

Spiced chicken, roasted veggies, charred corn and crunchy lettuce served on a whipped avocado and jalapeño crema, finished with a squeeze of lime.







# Wrap it up!

Add some corn tortillas to serve all the ingredients wrapped up in - it also makes a perfect lunch for the leftovers.

TOTAL FAT CARBOHYDRATES

50g

32g

65g

#### **FROM YOUR BOX**

RED ONION	1
GREEN CAPSICUM	1
SWEET POTATO	500g
CORN COB	1
AVOCADOS	2
JALAPEÑO	1
LIME	1
BLACK BEANS	400g
BABY COS LETTUCE	1
CHICKEN SCHNITZELS	600g

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground cumin

#### **KEY UTENSILS**

oven tray, large frypan, stick mixer

#### **NOTES**

You can add the beans to the tray to roast if you would like to warm them up!





#### 1. ROAST THE VEGGIES

Set oven to 220°C.

Wedge onion, slice capsicum and dice sweet potato (roughly 2-3 cm). Toss on a lined oven tray with 1 tsp smoked paprika, salt, pepper and oil. Roast for 20 minutes.



# 2. CHAR THE CORN

Heat a large frypan with **oil** over mediumhigh heat. Remove corn kernels from cob and add to pan. Cook for 5-8 minutes, stirring occasionally until charred. Remove from pan, reserve for step 5.





### 3. MAKE THE AVOCADO CREMA

Blend avocados, 1/2 chopped jalapeño (slice remaining), lime zest and 1/2 cup water using a stick mixer or blender until smooth. Add more water if needed (it should be thick and spreadable) and season with salt and pepper to taste.



## 4. PREPARE THE TOPPINGS

Drain and rinse beans, finely shred lettuce. Set aside with charred corn, sliced jalapeño and lime cut into wedges.



# 5. COOK THE CHICKEN

Thinly slice chicken (or dice). Toss with 2 tbsp olive oil, 2 tsp smoked paprika, 3 tsp cumin, salt and pepper. Reheat frypan over high heat. Add chicken and cook for 5-6 minutes or until cooked through and golden (see notes).



#### 6. FINISH AND SERVE

Spread a layer of avocado crema on 4 dinner plates. Arrange roasted veggies, chicken, and remaining ingredients on top. Garnish with sliced jalapeño and lime wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



