

Lunch / Dinner

CHICKEN FAJITA BOWL



PREP TIME
10 Minutes



COOK TIME
30 minutes



SERVES
4

INGREDIENTS

- 2 Roma tomatoes (diced)
- 1 yellow onion (thinly sliced)
- 2 tbsp minced onion
- 1 jalapeño (minced)
- 1 lime (zest peel & quarter)
- 2 long green peppers (sliced)
- 2 tbsp cooking oil
- 1 cup jasmine rice
- 8 tbsp sour cream
- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp chili powder
- 2 tsp garlic powder
- 2 tbsp butter
- 20 oz chicken breast strips
- 2 cups chicken stock concentrate
- 1/2 cup shredded Monterey Jack cheese
- 3 oz blue corn tortilla chips

DIRECTIONS

1. In a small pot, combine rice, 3/4 cup water and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender 15-18 minutes. Keep covered off heat until ready to serve.
2. **Pico de Gallo:** While rice cooks, combine tomato, minced onion, a squeeze of lime juice, and as much jalapeño as you'd like. Season with salt & pepper.
3. **Crema:** In a separate bowl, combine sour cream, a squeeze of lime juice and a pinch of chili powder (you'll use the rest later.) Season with salt & pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.
4. Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and sliced onion; cook, stirring occasionally, until browned and softened, 7-9 minutes. Season with salt & pepper. Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.
5. While veggies cook, pat chicken dry with paper towels. Once veggies are done, heat another drizzle of oil in the same pan over medium-high heat. Add chicken, cumin, remaining chili powder and garlic powder. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes. Stir in stock concentrate and a splash of water; cook until saucy, 1-2 minutes. Turn off heat. Season with salt & pepper.
6. Fluff rice with a fork; stir in butter and lime zest. Season with salt & pepper. Divide rice between bowls and top with chicken and veggies. Drizzle with crema. Top with Monterey Jack and Pico de Gallo. Serve with tortilla chips and remaining lime wedges on the side.