



# Chipotle Chicken Fajita Traybake

with Soured Cream and Baby Leaf Salad

Classic 35-40 Minutes • Medium Spice

45



Potatoes



Bell Pepper



British Chicken Breasts



Mexican Style Spice Mix



Honey



Chipotle Paste



Baby Leaf Mix



Soured Cream



THIS™ Isn't Pork Sausages

#### Pantry Items

Oil, Salt, Pepper,

#### Make it Vegetarian

If you chose to make this recipe veggie, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Bell Pepper***	1	2	2
British Chicken Breasts**	2	3	4
Mexican Style Spice Mix	1 sachet	1 sachet	2 sachets
Honey	15g	22g	30g
Chipotle Paste	20g	30g	40g
Baby Leaf Mix**	20g	50g	50g
Soured Cream** 7)	75g	150g	150g
THIS™ Isn't Pork Sausages**	6	9	12

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	519g	100g	494g	100g
Energy (kJ/kcal)	2127 / 508	410 / 98	2438 / 583	494 / 188
Fat (g)	11.9	2.3	25.7	5.2
Sat. Fat (g)	5.4	1.0	7.0	1.4
Carbohydrate (g)	59.5	11.5	61.7	12.5
Sugars (g)	14.1	2.7	14.1	2.8
Protein (g)	45.4	8.8	26.1	5.3
Salt (g)	1.05	0.20	2.62	0.53

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

### 7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.


HIGH PROTEIN - Protein contributes to the maintenance of muscle mass.

## Contact

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## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm chunks (no need to peel).

Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.



## Add the Pepper

When the **chicken** has roasted for 10 mins, add the **sliced pepper** to the same tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Return to the oven to roast for the remaining time, 15-20 mins.



## Roast the Potatoes

Pop the **potato chunks** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Finishing Touches

When everything's ready, drizzle the **honey** over the **chicken**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

Add the **roasted pepper** to the **potato** tray, drizzle over the **chipotle paste** (add less if you prefer things milder), then toss to coat.



## Spice up the Chicken

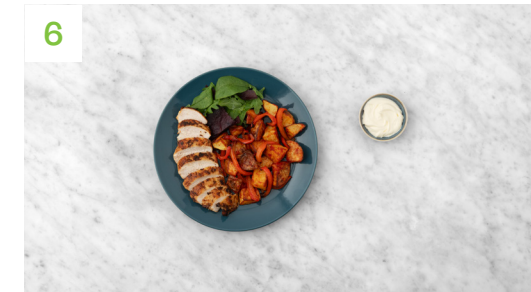
Lay the **chicken** onto another large baking tray.

Drizzle with **oil**, sprinkle over the **Mexican style spice mix**, season with **salt** and **pepper**, then rub to coat.

Roast the **chicken** on the middle shelf of your oven until cooked through, 25-30 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

## Make it Vegetarian

If you've chosen the veggie version, season the **THIS™ Isn't Pork Sausages** in the same way. Cook for 15-18 mins instead. **IMPORTANT:** Ensure they're piping hot throughout.



## Serve Up

Slice the **chicken** widthways into 1cm thick slices, then share between your plates.

Serve the **roasted veg** and **baby leaves** alongside.

Spoon over the **soured cream** to finish.

## Enjoy!