

Chicken Fajitas with Creamy Cilantro Sauce ?

Cooking Instructions

This dish has 5 parts: Chicken, Veggies, Flour Tortillas, Creamy Cilantro Sauce, and Fresh Cabbage.

Fresh Cabbage: Keep fresh cabbage/carrot blend in the refrigerator until ready to serve.

QuickThaw: QuickThaw chicken, veggies, and sauce by submerging well-sealed packages in water for 10–15 minutes. Drain liquid out of bags before sautéing.

Tortillas: Microwave covered for 30 seconds, until warm.

Cooking Method: QuickThaw/Sauté

Fajitas: Heat a little oil in a skillet over medium heat. Add chicken strips and sauté until cooked through. Set chicken aside. Sauté veggies in the same skillet. Add chicken back in with veggies and toss to mix. Add salt to taste, if needed.

Sauce: Shake pouch to mix well. Spoon chicken and veggies into tortillas and drizzle with Creamy Cilantro Sauce. Top with crunchy cabbage slaw.

Internal temp: 165°F.

Serving Suggestions: Pile on any other favorite fixings you have on hand, such as salsa, guacamole, or shredded cheese. Serve with cold beer.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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