



CRISPY CHEESE AND VEGGIE FAJITAS

with Hot Sauce Crema



HELLO

HOT SAUCE CREMA

Sour cream + hot sauce is all you need for a cooling kick atop warm fajitas.



Green Bell Pepper



Cilantro



Hot Sauce



Fajita Spice Blend



Red Onion



Sour Cream
(Contains: Milk)



Grilling Cheese
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 820

START STRONG

Want to nail a perfect golden brown on your grilling cheese? Keep a close eye on it while cooking in step 5. Sear the pieces just until each side develops a deep brown crust (you don't want to see melting).



1 PREP

Wash and dry all produce. Core, deseed, and thinly slice **bell pepper**. Halve, peel, and thinly slice **onion**. Roughly chop **cilantro** leaves and tender stems.



2 MAKE CREMA

In a small bowl, combine **sour cream** and **hot sauce** (to taste). Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt**.



3 PREP CHEESE

Slice **grilling cheese** into 6 equal-sized pieces (12 pieces for 4 servings). Drizzle on both sides with **olive oil**, then sprinkle with half the **Fajita Spice** (you'll use the rest later). Rub to evenly coat grilling cheese in spice.

BUST OUT

- Small bowl
- Medium pan
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Green Bell Pepper 1 | 2
- Red Onion 1 | 2
- Cilantro ¼ oz | ½ oz
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Grilling Cheese 8 oz | 16 oz
- Fajita Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12



4 COOK VEGGIES

Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **bell pepper**, **onion**, remaining **Fajita Spice**, and a large pinch of **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened and beginning to char, about 8 minutes.



5 SEAR CHEESE

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **grilling cheese** and sear until browned, 1-2 minutes per side. (For 4 servings, sear in two batches.)



6 FINISH AND SERVE

Wrap **tortillas** in damp paper towels and microwave on high until warm, about 30 seconds. Divide tortillas between plates. Top tortillas with one piece of **grilling cheese** each, then add **veggies**, **crema**, and **cilantro**.

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UPGRADE!

Try replacing mozzarella with pan-seared grilling cheese the next time you make a caprese salad.