













# SWEET POTATO FAJITAS

with Pepper Jack, Pickled Onion & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON

-  2 | 4 Sweet Potatoes
-  1 TBSP | 1 TBSP Southwest Spice Blend
-  1 | 1 Lime
-  1 | 2 Onion
-  1 | 2 Long Green Pepper
-  1 | 2 Tomato
-  ¼ oz | ¼ oz Cilantro
-  1½ TBSP | 3 TBSP Sour Cream  
Contains: Milk
-  6 | 12 Flour Tortillas  
Contains: Soy, Wheat
-  1 Cup | 2 Cups Pepper Jack Cheese  
Contains: Milk





ANY ISSUES WITH YOUR ORDER?  
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THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

-  10 oz | 20 oz Chopped Chicken Breast
-  Calories: 1000



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800





HELLO

## LIME CREMA

Tangy, lime-laced sour cream that's perfect for drizzling

## BEST OF THE ZEST

In Step 3, you'll microwave sliced onion in a lime-based pickling liquid; the heat helps the sugar and salt dissolve, and speeds up the pickling process.

## BUST OUT

- Baking sheet
- Large pan
- Zester
- Paper towels
- 3 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)  
(1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

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## 1 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil** and **1 tsp Southwest Spice Blend (2 tsp for 4 servings; we sent more)**. Season with **salt** and **pepper**.
- Roast on top rack until tender and lightly crisped, 25-30 minutes.



## 4 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **remaining sliced onion** and **green pepper**. Cook, stirring occasionally, until softened and lightly charred, 8-10 minutes. Season with **salt** and **pepper**.

Use pan used for chicken here.



## 2 PREP

- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**; dice a few slices until you have 2 TBSP (4 TBSP for 4 servings). Halve, core, and thinly slice **green pepper** into strips. Dice **tomato**. Roughly chop **cilantro**.



## 5 MAKE SALSA & LIME CREMA

- While veggies cook, in a second small bowl, combine **tomato**, **cilantro**, **diced onion**, and a **squeeze of lime juice**. Season with **salt** and **pepper**.
- In a third small bowl, combine **sour cream**, **lime zest**, and a squeeze of lime juice. Season with **salt** and **pepper**.



## 3 PICKLE ONION

- In a small microwave-safe bowl, combine **half the sliced onion**, **juice from half the lime**, **½ tsp sugar (1 tsp for 4 servings)**, and a **big pinch of salt**.
- Microwave for 30 seconds. Set aside to pickle, stirring occasionally, until ready to serve.

- Pat **chicken\*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



## 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **sweet potatoes** and **veggies**; top with **pepper jack**, **salsa**, **lime crema**, and as much **pickled onion** as you like (**draining first**). Serve.

- Add **chicken** to **tortillas** along with **veggies**.

\*Chicken is fully cooked when internal temperature reaches 165°.