



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



4 oz | 8 oz

Pico de Gallo



1 1/2 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?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

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



10 oz | 20 oz

Diced Chicken Thighs

Calories: 1000



10 oz | 20 oz

Ground Beef**

Calories: 1190



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HELLO

LIME CREMA

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

BEST OF THE ZEST

We like using a microplane for zesting, but if you don't have one, use a peeler to remove the surface layer, then mince it.

BUST OUT

- Baking sheet
- Zester
- 2 Small bowls
- Large pan
- Paper towels
- 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 or
- 🇨🇦 beef here.



2 PREP

- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips.



5 MAKE LIME CREMA

- In a second 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.

- 🇺🇸 Open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **beef***; season with **salt** and **pepper**. Cook, stirring frequently, 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**, **pico de gallo (draining first)**, **lime crema**, and as much **pickled onion (draining first)** as you like. Serve.

- 🇺🇸 Add **chicken** or **beef** to **tortillas**
- 🇨🇦 along with **veggies**.

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

🇨🇦 *Ground Beef is fully cooked when internal temperature reaches 160°.