ONE-PAN GROUND BEEF SKILLET FAJITAS

with Lime Crema, Cheese & Hot Sauce

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 860

INGREDIENTS

2 PERSON | 4 PERSON

- **1 | 2** Onion
- **1 tsp | 2 tsp** Hot Sauce
- **1 TBSP | 2 TBSP** Fajita Spice Blend
- **1 | 1** Lime
- **½ Cup(s) | 1 Cup(s)** Mexican Cheese Blend — Contains: Milk
- **10 oz | 20 oz** Ground Beef
- **1 | 2** Green Bell Pepper
- **6 | 12** Flour Tortillas — Contains: Soy, Wheat
- **3 TBSP | 6 TBSP** Sour Cream — Contains: Milk

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP.

HELLO

FAJITA SPICE BLEND

Paprika and chili powder add pizzazz to these beefy, cheesy fajitas.

HELLO FRESH

TOP-NOTCH 'TILLAS

In Step 2, you'll place your tortillas on top of the beef and fajita veggies. Why? The residual heat from the skillet will gently steam them, yielding tortillas that are perfectly warm and pliable—no microwave needed!

BUST OUT

- Small bowl
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). **For 3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. **For 6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Ground Meat is fully cooked when internal temperature reaches 160˚.

1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **bell pepper**. Quarter **lime**.

2 COOK FILLING & WARM TORTILLAS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion** and **bell pepper**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies begin to soften, 2-3 minutes.
- Add **beef***; season with **Fajita Spice Blend**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until beef is browned and cooked through and veggies are softened, 4-6 minutes.
- Remove pan from heat. Arrange **tortillas** on top of **beef and fajita veggies** in a single layer (it's OK if the tortillas overlap a bit). Set aside until tortillas are warm and pliable, 1-2 minutes.

3 MAKE CREMA

- Meanwhile, in a small bowl, combine **sour cream** and a **squeeze of lime juice** (big squeeze for 4 servings); season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.

4 SERVE

- Divide **tortillas** between plates and fill with **beef and fajita veggies** (if there's excess grease in the pan, use a slotted spoon to transfer the filling to the tortillas). Top with **Mexican cheese blend**, **lime crema**, and as much **hot sauce** as you like. Serve with any **remaining lime wedges** on the side. TIP: You can also serve everything family style for a build-your-own fajita bar!

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