



## INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz  
Potatoes\*



1 | 2  
Red Onion



1 | 2  
Long Green  
Pepper



1 | 2  
Roma Tomato



1 Clove | 2 Cloves  
Garlic



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



2 | 4  
Eggs  
Contains: Eggs



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
Pepper Jack  
Cheese  
Contains: Milk



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



\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Bavette Steak

Calories: 1260

# LOADED FAJITA POTATO WEDGES

with Fried Eggs, Pepper Jack & Zesty Garlic Mayo



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



# HELLO FRESH

## HELLO

### FAJITA SPICE BLEND

Quintessential fajita flavors (including chili powder, paprika, cumin, and garlic) add peppery pizzazz and savory oomph to loaded potato wedges.

### A WEDGE ABOVE

Wanna know the secret to extra-toasty roasted potato wedges? Put your baking sheet in the oven before heating it up. The spuds will sizzle and crisp when they hit that hot surface.

### BUST OUT

- Aluminum foil
- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Paper towels
- Cooking oil (1 tsp | 1 tsp)

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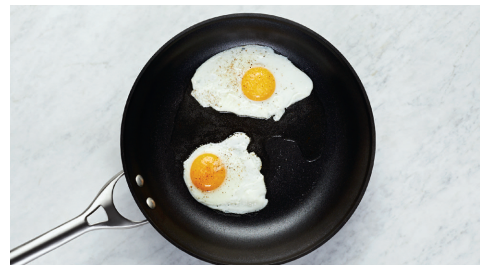
\*Wash hands and surfaces after handling raw eggs. Cook until yolks and whites are firm. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

\*Steak is fully cooked when internal temperature reaches 145°.



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Slice top off **green pepper**; core and deseed, then cut into ½-inch-thick rings. Dice **tomato** into ¼-inch pieces. Peel and finely chop **garlic**.



### 4 COOK EGGS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **eggs\*** into pan and cover. Fry eggs to preference. Season with **salt** and **pepper**.
- Remove pan from heat; cover to keep warm.

Use pan used for steak here.



### 2 ROAST VEGGIES

- Toss **potatoes, onion, and green pepper** on a foil-lined baking sheet with a **large drizzle of oil, 2 tsp Fajita Spice** (4 tsp for 4 servings), a **big pinch of salt**, and **pepper**.
- Spread veggies out in a single layer. Roast on top rack until browned and tender, 20-25 minutes.

- Pat **steak\*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Transfer to a cutting board to rest for at least 5 minutes.



### 5 MELT CHEESE

- Once veggies are done, carefully remove baking sheet from oven. Sprinkle **cheddar** and **pepper jack** over **veggies**. Return to oven and bake until cheese melts, 2-3 minutes.



### 3 MAKE GARLIC MAYO

- Place **garlic** and **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until softened, 20-25 seconds. Set aside to cool.
- Once cooled, stir in **mayonnaise** and **remaining Fajita Spice** until combined. Season with a **pinch of salt** and **pepper**.



### 6 FINISH & SERVE

- Carefully top **veggies** on sheet with **tomato** and **fried eggs**. Drizzle with **garlic mayo** and serve directly from sheet for a family-style experience.
- Thinly slice **steak** against the grain; serve atop **veggies**.

WK 25-19