



# SWEET POTATO FAJITAS

with Pepper Jack, Pickled Jalapeño & Lime Sour Cream



## HELLO

### SOUTHWEST SPICE BLEND

This magical mix adds smoky, savory complexity to roasted sweet potato wedges.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 870**



Sweet Potatoes



Red Onion



Roma Tomato



Cilantro



Sour Cream  
(Contains: Milk)



Pepper Jack Cheese  
(Contains: Milk)



Southwest  
Spice Blend



Long Green  
Pepper



Lime



Jalapeño



Flour Tortillas  
(Contains: Wheat)

## START STRONG

In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

## BUST OUT

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

## INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Southwest Spice Blend 1 TBSP | 1 TBSP
- Jalapeño 1 | 2
- Lime 1 | 2
- Red Onion 1 | 2
- Long Green Pepper 1 | 2
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 6 | 12
- Pepper Jack Cheese 1 Cup | 2 Cups



## 1 ROAST SWEET POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all 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** (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.



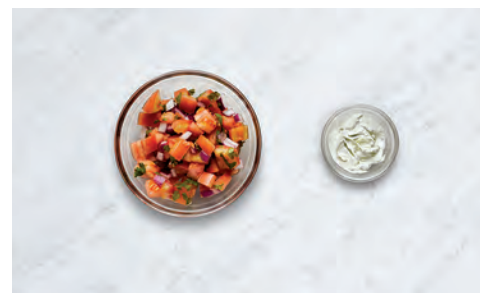
## 4 COOK VEGGIES

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



## 2 PREP

Meanwhile, thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and quarter **lime** (for 4 servings, zest 1 lime and quarter both). Halve, peel, and thinly slice **onion**. Dice a few slices until you have ¼ cup (½ cup for 4 servings). Halve, core, and thinly slice **green pepper** into strips. Dice **tomato**. Roughly chop **cilantro**.



## 5 MAKE SALSA & LIME SOUR CREAM

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 separate small bowl, combine **sour cream**, **lime zest**, and a squeeze of lime juice. Season with **salt** and **pepper**.



## 3 PICKLE JALAPEÑO

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



## 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**, **veggies**, **pepper jack**, **salsa**, **lime sour cream**, and as much **pickled jalapeño** as you like. Serve with any remaining **lime wedges** on the side.

## SOUTHWEST STYLE

Recreate our spice blend with 2 parts garlic, 1 part cumin, and 1 part chili powder.



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