



SWEET POTATO FAJITAS

with Pepper Jack, Pickled Jalapeño & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Sweet Potatoes



1 TBSP | 1 TBSP
Southwest Spice Blend



1 | 2
Jalapeño



1 | 2
Lime



1 | 2
Yellow Onion



1 | 2
Long Green Pepper



1 | 2
Roma Tomato



¼ oz | ½ oz
Cilantro



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



6 | 12
Flour Tortillas
Contains: Wheat



1 Cup | 2 Cups
Pepper Jack
Cheese
Contains: Milk

HELLO

LIME CREMA

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 850



BEST OF THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the green surface layer from the lime, then mince it.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com



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 (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 one lime and quarter both)**. Halve, peel, and thinly slice **onion**; dice a few slices until you have ¼ cup (½ cup for 4). 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 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 crema**, and as much **pickled jalapeño** as you like (**draining first**). Serve with any **remaining lime wedges** on the side.