

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Sweet Potatoes



1|1 Lime



1 | 2 Tomato



6 | 12 Flour Tortillas Contains: Soy, Wheat



1 TBSP | 1 TBSP Southwest Spice Blend

Jalapeño 🖠

Long Green

Pepper

1½ TBSP 3 TBSP

Sour Cream Contains: Milk



1 | 2 Yellow Onion



¼ oz | ¼ oz Cilantro



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 S Chicken Breast Strips





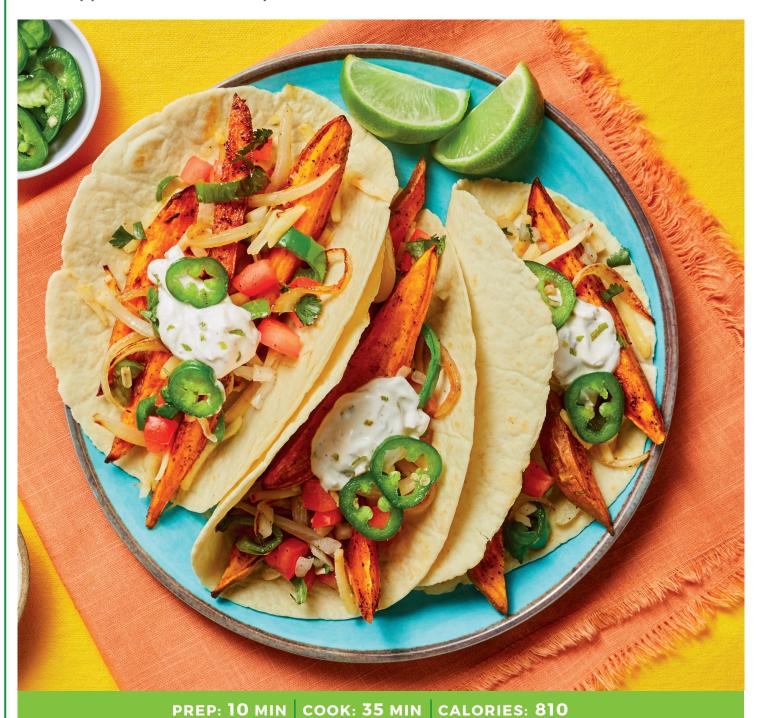


10 oz | 20 oz Ground Beef**

Calories: 1110

SWEET POTATO FAJITAS

with Pepper Jack, Pickled Jalapeño & Lime Crema



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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
- Large pan
- Zester
- Paper towels
- 3 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1/2 tsp | 1 tsp)

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- \$ *Chicken is fully cooked when internal temperature reaches 165°.
- *Ground Beef is fully cooked when internal temperature reaches 160°.



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.



2 PREP

Meanwhile, thinly slice jalapeño into rounds, removing ribs and seeds for less heat. Zest and quarter lime. 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.



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.



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.
- Pat chicken* dry with paper towels.
 Once veggies have cooked
 4 minutes, add chicken or beef* to pan; cook, stirring frequently, until meat is cooked through and veggies are softened, 4-6 minutes more.



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



O 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.