



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 | 1
Lime



1 | 2
Yellow Onion



1 | 2
Long Green
Pepper



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



6 | 12
Flour Tortillas
Contains: Soy,
Wheat



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!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast
Strips
Calories: 980



10 oz | 20 oz
Ground Beef**
Calories: 1110



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



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



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.



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**.



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**.



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.