



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!

HELLO

LIME CREMA

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



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 (½ tsp | 1 tsp)

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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.**



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.