



SWEET POTATO FAJITAS

with Pepper Jack, Pickled Onion & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Sweet Potatoes



1 TBSP | 1 TBSP
Southwest Spice Blend



1 | 1
Lime



1 | 2
Yellow Onion



1 | 2
Long Green Pepper



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



½ 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: 1000



10 oz | 20 oz
Ground Turkey

Calories: 1040



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



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) (1 tsp | 1 tsp)  
- Sugar (1/2 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 1/2-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 **remaining sliced onion** and **green pepper**. Cook, stirring occasionally, until softened and lightly charred, 8-10 minutes. Season with **salt** and **pepper**.

-  Use pan used for chicken or
-  turkey here.



2 PREP

- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**; dice a few slices until you have 2 TBSP (4 TBSP 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 ONION

- In a small microwave-safe bowl, combine **half the sliced onion**, **juice from half the lime**, **1/2 tsp sugar (1 tsp for 4 servings)**, and a **big pinch of salt**.
- Microwave for 30 seconds. Set aside to pickle, stirring occasionally, until ready to serve.


-  Pat **chicken*** dry with paper towels.
-  Heat a **drizzle of oil** in large pan over medium-high heat. Add chicken or **turkey***; season with **salt** and **pepper**. Cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.




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** and **veggies**; top with **pepper jack**, **salsa**, **lime crema**, and as much **pickled onion** as you like (**draining first**). Serve.

-  Add **chicken** or **turkey** to **tortillas**
-  along with **veggies**.

 *Chicken is fully cooked when internal temperature reaches 165°.

 *Ground Turkey is fully cooked when internal temperature reaches 165°.