



HALL OF FAME

SWEET POTATO FAJITAS

with Pepper Jack Cheese, Pickled Jalapeño, and Lime Crema



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 790



Sweet Potatoes



Red Onion



Roma Tomato



Cilantro



Sour Cream
(Contains: Milk)



Pepper Jack Cheese
(Contains: Milk)



Southwest
Spice Blend



Long Green Pepper



Lime



Jalapeño



Flour Tortillas
(Contains: Wheat)

START STRONG

Cut down on cleanup by lining your baking sheet with aluminum foil or parchment paper. This way, you can just toss it out once the sweet potatoes are done roasting.

BUST OUT

- Baking sheet
- Zester
- 3 Small bowls
- Large pan
- Paper towels
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sweet Potatoes **2 | 4**
- Southwest Spice Blend **1 TBSP | 1 TBSP**
- Red Onion **1 | 2**
- Long Green Pepper **1 | 2**
- Roma Tomato **1 | 2**
- Lime **1 | 2**
- Cilantro **¼ oz | ½ oz**
- Jalapeño **1 | 2**
- Sour Cream **2 TBSP | 4 TBSP**
- Flour Tortillas **6 | 12**
- Pepper Jack Cheese **1 Cup | 2 Cups**

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







1 ROAST SWEET POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with **1 TBSP oil** and **1 tsp Southwest Spice** (2 tsp for 4 servings). Season with **salt** and **pepper**. Roast in oven 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, halve, peel, and thinly slice **onion**. Dice a few slices until you have ¼ cup (½ cup for 4 servings). Core, seed, and thinly slice **green pepper**. Core, seed, and chop **tomato**. Zest **lime** until you have ½ tsp (1 tsp for 4 servings); cut lime into quarters. Roughly chop **cilantro**. Thinly slice **jalapeño**, removing ribs and seeds if you prefer less heat.



5 MAKE SALSA AND CREMA

While veggies cook, toss together **tomato, diced onion, cilantro**, and a squeeze of **lime juice** in a second small bowl. Season with **salt** and **pepper**. In a third small bowl, stir together **sour cream, lime zest**, and a squeeze of **lime juice**. Season with salt and pepper.



3 PICKLE JALAPEÑO

Place **jalapeño**, **½ tsp sugar** (1 tsp for 4 servings), and a big pinch of **salt** in a small bowl. Squeeze in juice from **2 lime wedges** (4 wedges for 4 servings). Toss to coat and set aside to marinate.



6 FINISH AND SERVE

Wrap **tortillas** in damp paper towels. Warm in microwave until soft, about 30 seconds. Divide tortillas between plates and fill with **sweet potatoes, veggies, cheese, salsa, crema**, and as much **jalapeño** as you like. Serve with any remaining **lime wedges** on the side for squeezing over.

SOUTHWEST STYLE

Recreate our spice blend with 2 parts garlic, 1 part cumin, and 1 part chili powder.

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