



More Than Food  
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## Tex Mex Steak Tortillas with Sweet Potato Wedges and Garlic Mayo

What do you think of when you think of steak? Steak and chips? Steak with pepper sauce? Well, we want to push the steak boundaries and we're pretty sure we are with our luxuriously tasty steak tortillas. You can smother them with garlicky mayo and our scrumptious salad and enjoy with some delightful sweet potato chips.

45 mins

family box

spicy

lactose free



Sweet Potato (2)



Mexican Spice (2 tbsp)



Flank Steak (3)



Red Onion (1)



Red Pepper (1)



Garlic Clove (1)



Coriander (5 tbsp)



Baby Gem Lettuce (1)



Corn Tortilla (8)



Garlic Mayonnaise (4 tbsp)

## Ingredients

	4 PEOPLE	ALLERGENS
Sweet Potato, chopped	2	
Mexican Spice	2 tbsp	
Flank Steak	3	
Red Onion, sliced	1	
Red Pepper, sliced	1	
Garlic Clove, chopped	1	
Coriander, chopped	5 tbsp	
Baby Gem Lettuce, sliced	1	
Corn Tortilla	8	Gluten
Garlic Mayonnaise	4 tbsp	Egg, Mustard

 Our fruit and veggies come straight from the farm so give them a little wash before using

**LH** Step for little hands

### Did you know...

Sweet potatoes are one of nature's seasonal triumphs! They are ready just in time for those dark winter months, which is perfect as they are packed with 'sunshine' vitamin D - helping to naturally ward off those winter blues.

**Nutrition per serving:** Calories: 687 kcal | Protein: 36 g | Carbs: 87g | Fat: 23 g | Saturated Fat: 6 g

1



**1** Pre-heat your oven to 200 degrees. Cut the **sweet potatoes** in half lengthways and then cut each half into eight wedges. They need to be roughly the size of your index finger. Place the wedges on a baking tray with 2 tbsp of **oil**, season with  $\frac{1}{2}$  tsp of **salt** and half of the **Mexican spice**. Mix well to ensure all the wedges are coated.

Bake in the oven for 25-30 mins or until golden and cooked through.

**LH:** *Get the kids in the kitchen to massage the **sweet potatoes** with the **oil, salt** and **Mexican spice**.*

4



**2** While the wedges cook, marinate the **steak** in the remaining **Mexican spice**, and 1 tbsp of **oil**.

5



**3** Peel and cut the **red onion** in half through the root and slice thinly into half moon shapes. Remove the core from the **pepper** and thinly slice. Peel and finely chop the **garlic**. Separate the **coriander** leaves from the stalks and chop the stalks as small as you can. Keep the leaves for later. Remove the root from the **baby gem lettuce**, separate and chop the leaves into 1cm strips.

6



**4** Heat a frying pan on high heat and let the pan get very hot. Fry the **steaks** for 3 mins on each side for medium rare or cook for a minute longer on each side for medium.

**Tip:** *Don't be tempted to turn the steak before the 3 mins are up! They will taste so much better if left to scorch!*

**5** Remove the **steaks** from the pan and allow them to relax on your chopping board. Keep the pan on the heat and stir-fry the **onion** and **peppers** for 3 mins. Add the **garlic** and **coriander** stalks and cook for 1 minute more. Remove from the pan from the heat. Slice the steak into thin strips  $\frac{1}{2}$ cm wide. **Tip:** *When slicing steak, always cut against the grain of the piece of meat.*

**6** Now get ready to assemble the tortillas! Take a **tortilla** and spread  $\frac{1}{2}$  tsp of **garlic mayonnaise** onto the bottom half of a **tortilla**. Top with some of the **onion** and **pepper** some **baby gem lettuce** and a layer of **steak** strips. Finish with a few **coriander** leaves and then roll the **tortilla**. Repeat until you have two tortillas each.

**7** Serve with a generous pile of **sweet potato** wedges and a dollop of **garlic mayonnaise**. Yum!