



SIZZLING STEAK FAJITAS

with Tomato Corn Salsa, Cilantro, and Sour Cream



HELLO

ENCHILADA SPICE BLEND

Chili powder, cumin, and oregano add earthy, smoky, and herby aromatics.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 650



Roma Tomatoes



Corn



Beef Stir-Fry



Southwest Spice Blend



Flour Tortillas
(Contains: Wheat)



Cilantro



Scallions



Lime



Enchilada Spice Blend



Jalapeño



Sour Cream
(Contains: Milk)

START STRONG




Gather 'round for tortilla time! Let your kids assemble their own fajitas. Just be careful with the hotter items: the ground spices on the beef have a mild heat, while the jalapeño is a bit more feisty.

BUST OUT

- Strainer
- 2 Medium bowls
- Large pan
- Paper towel
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---|--------|
| • Roma Tomatoes | 3 |
| • Scallions | 4 |
| • Corn | 1 Box |
| • Lime | 1 |
| • Beef Stir-Fry | 20 oz |
| • Enchilada Spice Blend  | 1 TBSP |
| • Southwest Spice Blend  | 1 TBSP |
| • Jalapeño  | 1 |
| • Flour Tortillas | 12 |
| • Sour Cream | 8 TBSP |
| • Cilantro | ½ oz |

HELLO WINE



PAIR WITH
El Barrio Chile Cabernet, 2015

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



1 PREP

Wash and dry all produce. Core and dice **tomatoes**. Thinly slice **scallions**, keeping greens and whites separate. Drain **corn**. Halve **lime**. Toss **beef**, **enchilada spice**, and **Southwest spice** in a medium bowl. Season with **salt** and **pepper**. Slice **jalapeño** into thin rings, removing ribs and seeds for less heat.



4 WARM TORTILLAS

Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 425 degrees.



2 COOK CORN AND SCALLIONS

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **corn** and **scallion whites**. Cook, tossing, until corn is lightly browned, 3-4 minutes. Season with **salt** and **pepper**. Transfer to another medium bowl. **TIP:** Rinse out pan if anything's stuck to the surface.



5 MAKE SALSA

Add **tomatoes**, **scallion greens**, and a squeeze of **lime** to bowl with corn. Toss to combine. Season with **salt** and **pepper**.



3 COOK STEAK

Heat another large drizzle of **olive oil** in same pan over medium-high heat. Add **beef** in a single layer and cook without disturbing until it starts to brown, 1-2 minutes. Give it a toss and continue cooking to desired doneness, 1-2 minutes more. **TIP:** Work in batches to avoid overcrowding the pan.



6 ASSEMBLE AND SERVE

Divide **steak** and **salsa** between **tortillas**. Dollop with **sour cream**. Tear **cilantro leaves** from stems and scatter over. Top with **jalapeño** (to taste—you may want to leave it out for the kids).

FRESH TALK

Can you name any other foods that are made with tortillas? Which one is your favorite?

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