



PEPPY PEPPER FAJITAS

with a Black Bean Mash and Tomato Salsa



HELLO

SOUTHWESTERN BEANS

Creamy, savory, and a little bit spicy, they bring heartiness and heft to these feisty fajitas.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 600**



Yellow Bell Pepper



Red Onion



Southwest Spice Blend



Roma Tomato



Sour Cream
(Contains: Milk)



Cilantro



Black Beans



Hot Sauce



Lime



Flour Tortillas
(Contains: Wheat)

START STRONG

If your beans seem super stiff after you've mashed them, add a splash of water to give them a spreadable consistency.

BUST OUT

- Strainer
- Aluminum foil
- Baking sheet
- Potato masher
- Medium pot
- Zester
- Small bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

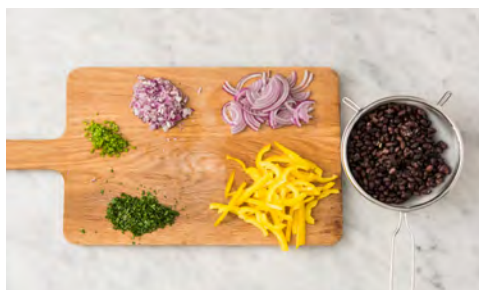
- Yellow Bell Pepper 1 | 2
- Cilantro ¼ oz | ½ oz
- Red Onion 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Roma Tomato 1 | 2
- Lime 1 | 2
- Flour Tortillas 6 | 12
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH
Le Marin Corbières Rouge, 2016

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



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Core and seed **bell pepper**, then thinly slice. Pick **cilantro** leaves from stems. Finely chop leaves and stems, keeping them separate. Peel and halve **onion**. Thinly slice one half; finely dice other. Drain and rinse **beans**.



4 MAKE SALSA

While beans cook, core and dice **tomato**. Zest **lime** until you have ½ tsp zest, then cut into halves. Stir together tomato, **diced onion**, **cilantro leaves**, **lime zest**, and a squeeze of **lime juice** in a small bowl. Season with **salt** and **pepper**.



2 ROAST VEGGIES

Toss **bell pepper** and **sliced onion** with a drizzle of **olive oil** and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until soft and browned, about 15 minutes.



5 WARM TORTILLAS AND MASH BEANS

Wrap **tortillas** in foil. Place in oven to warm, about 5 minutes. (**TIP:** Alternatively, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.) After **beans** have simmered, remove from heat and mash with a potato masher or fork until mostly smooth.



3 COOK BEANS

Heat a drizzle of **olive oil** in a medium pot over medium heat. Add **beans**, then stir in **Southwest spice**, **cilantro stems**, ½ cup **water**, and **hot sauce** (to taste). Season with **salt** and **pepper**. Bring to a simmer, then cover and cook until slightly thickened and creamy, 8-10 minutes.



6 ASSEMBLE FAJITAS

Fill **tortillas** with **beans**, **veggies**, **salsa**, and **sour cream**. **TIP:** Make a fajita bar—you can put everything in individual serving plates or bowls and invite everyone to assemble their own fajitas.

DO THE MASH!

Make the beans again for topping nachos or burrito bowls.

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