



# PORTOBELLO & POBLANO FAJITAS

with Pico de Gallo & Smoky Red Pepper Crema

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Portobello  
Mushrooms



1 | 2  
Poblano Pepper



1 | 2  
Yellow Onion



1 | 2  
Roma Tomato



1 | 2  
Lime



4 TBSP | 8 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



1 TBSP | 1 TBSP  
Southwest Spice  
Blend



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



6 | 12  
Flour Tortillas  
Contains: Wheat

## HELLO

### PORTOBELLO MUSHROOMS

These fabulous fungi are the fully matured, umami-packed form of our beloved cremini mushroom.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 630





### COVER UP

Don't have a lid for covering your pan in step 5? No problem! You can use a baking sheet or piece of aluminum foil instead.

### BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 PREP

- **Wash and dry all produce.**
- Finely dice **tomato**. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Trim stems from **portobello mushrooms**; thinly slice into strips. Halve, core, and slice **poblano** into strips.



### 4 FINISH FILLING

- Add a **drizzle of oil**, **sliced onion**, and **half the Southwest Spice** (all for 4 servings) to pan. Cook, stirring, until veggies are browned and very tender, 5-7 minutes more. Turn off heat.



### 2 MAKE PICO & CREMA

- In a small bowl, combine **tomato**, **chopped onion**, **lime zest**, and **juice from half the lime**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **smoky red pepper crema** with a **squeeze of lime juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 5 ADD CHEESE & WARM TORTILLAS

- Evenly sprinkle **Mexican cheese** over **veggie filling** in pan; cover pan to melt cheese, 1-2 minutes.
- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



### 3 START FILLING

- Heat a **large drizzle of oil** in a large pan (use a large, tall-sided pan for 4 servings) over medium heat. Add **mushrooms** and **poblano** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 6-8 minutes.



### 6 SERVE

- Divide **tortillas** between plates; fill with **cheesy veggie filling**, **pico de gallo** (draining first), and **crema**. Cut **remaining lime** into wedges and serve on the side.