



# SPEEDY STEAK FAJITAS

with Bell Peppers and Hot Sauce Crema



## HELLO

### HOT SAUCE CREMA

The perfect combination of cool dairy and prickly, peppery heat

**PREP: 5 MIN** | **TOTAL: 25 MIN** | **CALORIES: 760**



Yellow Onions



Limes



Southwest Spice Blend



Hot Sauce



Cheddar Cheese  
(Contains: Milk)



Bell Peppers\*



Minute Steak



Sour Cream  
(Contains: Milk)



Flour Tortillas  
(Contains: Wheat)

\* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

## START STRONG


It's a fajita fiesta! Let kids help with making the crema and assembling the finished fajitas.

## BUST OUT

- Large pan
- Paper towels
- Medium bowl
- Vegetable oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- Yellow Onions 2
- Bell Peppers 2
- Limes 2
- Minute Steak 20 oz
- Southwest Spice Blend  2 TBSP
- Sour Cream  8 TBSP
- Hot Sauce  4 tsp
- Flour Tortillas 12
- Cheddar Cheese 1 Cup

## HELLO WINE



PAIR WITH  
El Barrio Chilean Cabernet  
Sauvignon, 2016

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



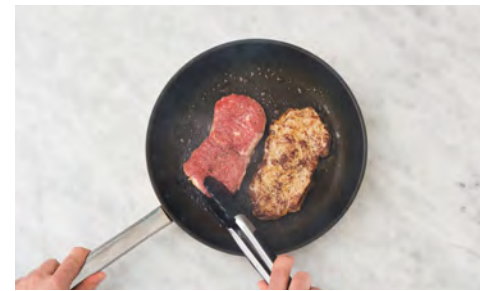
## 1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onions**. Core, seed, and thinly slice **bell peppers**. Cut **limes** into quarters. Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel and season with **salt, pepper**, and **1 TBSP Southwest spice** (save the rest for later).



## 4 MAKE CREMA

While veggies cook, combine **sour cream, hot sauce** (to taste), and a squeeze of **lime** in a medium bowl. Season with **salt and pepper**.



## 2 COOK STEAK

Add **steak** to pan and cook until lightly browned on bottom, 2-3 minutes. Flip and brown on other side, about 2 minutes more. Transfer to a cutting board and sprinkle with **salt and pepper**. **TIP:** Cook steak in batches if you can't comfortably fit it in pan; cover cooked steaks with foil to keep them warm.



## 5 WARM TORTILLAS AND SLICE STEAK

Wrap **tortillas** in a lightly dampened paper towel and microwave on high until warm, about 30 seconds. Slice **steak** into thin strips.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **bell peppers and onions**, then season with remaining **Southwest spice**. Cook, tossing occasionally, until softened and lightly browned, about 5 minutes. Season with **salt and pepper**. Remove pan from heat and set aside.



## 6 ASSEMBLE AND SERVE

Divide **steak and veggies** between **tortillas**. Sprinkle with **cheddar** and dollop with **crema**. Serve with remaining **lime quarters** on the side for squeezing over.

## FRESH TALK

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