



# SPICED STEAK FAJITAS

with Bell Peppers and Tomato Salsa







**HELLO**

**FAJITA SPICE BLEND**

Paprika and chili powder add peppery pizzazz, while onion and garlic bring savory bass notes.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 690**

-   
Red Onion
-   
Green Bell Pepper
-   
Cilantro
-   
Beef Stir-Fry
-   
Flour Tortillas  
(Contains: Wheat)
-   
Sour Cream  
(Contains: Milk)
-   
Yellow Bell Pepper
-   
Roma Tomatoes
-   
Lime
-   
Fajita Spice Blend
-   
Cheddar Cheese  
(Contains: Milk)

## START STRONG


One way to get through the hustle-bustle of the season is by having your kids help at dinnertime. Let them assemble their own fajitas—you can even bring the fillings to the table.

## BUST OUT

- Large pan
- Medium bowl
- Paper towels
- Olive oil (5 tsp)

## INGREDIENTS

Ingredient 4-person

- |  |        |
|--|--------|
| • Red Onion  | 1      |
| • Yellow Bell Pepper   | 1      |
| • Green Bell Pepper  | 1      |
| • Roma Tomatoes  | 2      |
| • Cilantro   | ½ oz   |
| • Lime   | 1      |
| • Beef Stir-Fry  | 20 oz  |
| • Fajita Spice Blend  | 2 TBSP |
| • Flour Tortillas  | 12     |
| • Cheddar Cheese   | 1 Cup  |
| • Sour Cream   | 4 TBSP |

## HELLO WINE



PAIR WITH

El Murciélago Chile Cabernet, 2015

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

HelloFRESH



## 1 PREP

Wash and dry all produce. Peel, halve, and thinly slice **onion**. Mince a few slices until you have 2 TBSP minced onion. Core, seed, and thinly slice **yellow** and **green bell peppers**. Core, then finely chop **tomatoes**. Finely chop **cilantro**. Cut **lime** in half; cut one half into wedges.



## 4 COOK BEEF

Pat **beef** dry with a paper towel. Heat a large drizzle of **olive oil** in pan used for veggies over medium-high heat. Add beef and season with **fajita spice, salt, and pepper**. Cook, tossing occasionally, until browned and cooked to desired doneness, 3-5 minutes.



## 2 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **sliced onion** and **bell peppers**. Season with **salt** and **pepper**. Cook, tossing occasionally, until softened and charred in spots, 10-12 minutes. Remove from pan and set aside.



## 5 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 400 degrees.



## 3 MAKE SALSA

Combine **tomatoes**, half the **cilantro**, **minced onion**, **juice** from lime half, and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Divide **cheddar** between **tortillas**, then fill each with **beef, veggies**, and **salsa**. Dollop with **sour cream** and sprinkle with remaining **cilantro**. Serve with **lime wedges** for squeezing over.

## FRESH TALK

What is your favorite thing about sharing a meal with your family?

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