



STEAK FAJITAS ON THE GRILL

with Lime Crema and Southwestern Spices



HELLO

GRILLED FAJITAS

Everything in this sizzling Southwestern recipe can be cooked on a grill—even the toasted tortillas!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 730



Lime



Southwest Spice Blend



Red Onion



Sour Cream
(Contains: Milk)



Sirloin Steak



Green Bell Pepper



Jalapeño



Flour Tortillas
(Contains: Wheat)

START STRONG

This recipe can be prepared in a pan, grill pan, or on the grill—it's versatile that way. But keep an eye out for doneness, since cook times may vary (and use a thermometer, if you have one, for your steak).

BUST OUT

- Grill or large pan
- Zester
- Paper towel
- Small bowl
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Lime 1 | 2
- Sirloin Steak 12 oz | 24 oz
- Southwest Spice Blend 1 TBSP | 1 TBSP
- Green Bell Pepper 1 | 2
- Red Onion 1 | 2
- Jalapeño 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Flour Tortillas 6 | 12

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat a grill for direct heat. (**TIP:** If cooking indoors, heat a grill pan or large pan over medium-high heat.) Zest 1 tsp zest from **lime**, then cut into quarters.



2 MARINATE STEAK

Pat **steak** dry with a paper towel and season with plenty of **salt** and **pepper**. Sprinkle all over with half the **spice blend** and half the **lime zest**. Squeeze **juice** from one lime quarter over steak, then rub seasonings into meat. Set aside to marinate.



3 FINISH PREP

Quarter **bell pepper** lengthwise through stem end, removing stem, ribs, and seeds. Peel **onion**, then cut into ¼-inch-thick rounds. Mince **jalapeño**, removing ribs and seeds for less heat. In a small bowl, stir together **sour cream**, **juice** from another lime quarter, **2 TBSP water**, and remaining **spice blend** and **lime zest**. Season with **salt** and **pepper**.



4 GRILL STEAK

Brush grill grates with **oil** (or heat a drizzle of oil in your pan). Add **steak** and cook to desired doneness, 3-6 minutes per side (4-7 minutes per side in a pan). Set aside to rest on a cutting board or plate.



5 GRILL VEGGIES AND TORTILLAS

Brush **bell pepper** and **onion** with a drizzle of **oil**. Season all over with **salt** and **pepper**. Grill (or cook in pan) until softened and charred in spots, 4-5 minutes per side, flipping halfway through. Add **tortillas** to grill (or pan) and grill until warm and light grill marks are visible, 20-30 seconds per side.



6 ASSEMBLE AND SERVE

Slice **steak** against the grain into thin strips. Cut **bell pepper** into thin strips. Separate **onion** into rings. Divide steak, bell pepper, and onion between **tortillas**. Drizzle with **crema**. Garnish with **jalapeño**, if desired. Serve with remaining **lime** for squeezing over.

FIRE IT UP!

Nothing beats the thrill of the grill.

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