



PEPPY PEPPER FAJITAS

with a Black Bean Mash and Lime Crema on Flour Tortillas



HELLO

SOUTHWESTERN BEANS

Mashed to a creamy consistency with a dash of peppery heat

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 550



Red Bell Pepper



Cilantro



Southwest Spice Blend



Lime



Flour Tortillas
(Contains: Wheat)



Yellow Bell Pepper



Black Beans



Hot Sauce



Sour Cream
(Contains: Milk)

START STRONG

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

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Red Bell Pepper 1 | 2
- Yellow Bell Pepper 1 | 2
- Cilantro ¼ oz | ½ oz
- Black Beans 1 Box | 2 Boxes
- Southwest Spice Blend 1 tsp | 2 tsp
- Hot Sauce 1 tsp | 2 tsp
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Flour Tortillas 4 | 8

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Core, seed, and remove white ribs from **red** and **yellow bell peppers**, then thinly slice. Pick **cilantro leaves** from stems. Finely chop leaves and stems, keeping them separate from each other. Drain and rinse **beans**.



4 MAKE CREMA

While beans cook, zest **lime**, then cut into halves. In a small bowl, mix together **sour cream**, a pinch of **lime zest**, and a squeeze of **lime** (to taste). Season with **salt** and **pepper**.



2 ROAST PEPPERS

On a baking sheet, toss **bell peppers**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. 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 15 minutes, remove from heat and mash with a fork or potato masher until mostly smooth.



3 COOK BEANS

Heat a drizzle of **olive oil** in a medium pot over medium heat. Add **beans** and stir in **Southwest spice blend**, **cilantro stems**, ¼ cup **water**, and **hot sauce** (to taste). Season with **salt** and **pepper**. Bring to a simmer, then cover and cook 15 minutes.



6 MAKE FAJITA BAR

Set up a station for making fajitas: place **tortillas**, **beans**, **bell peppers**, **crema**, and **cilantro leaves** in individual serving plates or bowls and invite everyone to assemble their own fajitas.

BAR-RAISING!

Assembly required is A-OK when it comes to making fajitas your own way.