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## Roasted Pepper Fajitas

with Smoky Refried Beans and Citrus Sour Cream

Roasting peppers in the oven gives them a slight char that's perfect inside fajitas. Paired with homemade refried beans, citrusy sour cream, and fresh cilantro, these fajitas are bound to be a hit.



30 min



level 1



nut free



veggie



Spinach Flour Tortillas



Red Bell Pepper



Yellow Bell Pepper



Lime



Cilantro



Red Onion



Sour Cream



Southwest Spice Blend




Kidney Beans



Hot Sauce

## Ingredients

		2 People	4 People
Spinach Flour Tortillas	1) 3)	4	8
Red Bell Pepper		1	2
Yellow Bell Pepper		1	2
Lime		1	2
Cilantro		¼ oz	½ oz
Red Onion		1	2
Sour Cream	2)	4 T	8 T
Southwest Spice Blend		1 t	2 t
Kidney Beans		1 box	2 boxes
Hot Sauce 		1 t	2 t
Olive Oil*		2 t	4 t

\*Not Included

## Allergens

1) Wheat

2) Milk

3) Soy

## Tools

Strainer, Baking Sheet, Medium Pot, Zester, Small Bowl, Tin Foil

**Nutrition per person** Calories: 533 cal | Fat: 16 g | Sat. Fat: 6 g | Protein: 24 g | Carbs: 70 g | Sugar: 6 g | Sodium: 645 mg | Fiber: 17 g

Make sure to wash and dry produce before prepping or cooking!



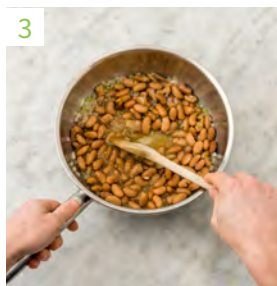
1

**1 Prep the ingredients:** Preheat the oven to 400 degrees. Core, seed, and remove the white ribs from the **bell peppers**, then thinly slice. Chop the **cilantro leaves** and **stems**, keeping both separate. Halve, peel, and finely dice **1 cup red onion**. Drain and rinse the **beans**.



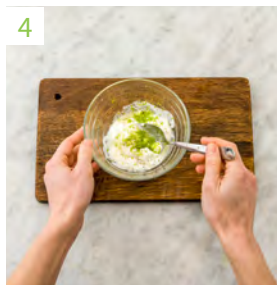
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**2 Roast the bell peppers:** Toss the **bell peppers** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for about 15 minutes, until soft and slightly charred.



3

**3 Refry the beans:** Heat a drizzle of **oil** in a medium pot over medium heat. Add the **diced onion** and cook, tossing for 4-5 minutes, until softened. Add the **beans**, **Southwest spice blend**, **cilantro stems**, **¼ cup water**, and **hot sauce** (to taste) to the pot. Season with **salt** and **pepper**. Cover and cook for 10 minutes, then coarsely mash with a fork.



4

**4 Make the citrus sour cream:** Meanwhile, zest, then halve the **lime**. In a small bowl, combine the **sour cream**, a pinch of **lime zest** and a squeeze of **lime juice**, to taste. Season with **salt** and **pepper**.

**5 Warm the tortillas:** Wrap the **tortillas** in tin foil and place in the oven for 5 minutes to warm.

**6 Assemble the Roasted Pepper Fajitas:** Everyone can assemble their own **fajitas** with the **tortillas**, **beans**, **roasted bell peppers**, **citrus sour cream**, and **cilantro leaves**. Enjoy!

Ruler

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