



# SWEET POTATO FAJITAS

with Pepper Jack, Pickled Jalapeño & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Sweet Potatoes



1 TBSP | 1 TBSP  
Southwest Spice Blend



1 | 2  
Jalapeño



1 | 1  
Lime



1 | 2  
Onion



1 | 2  
Long Green Pepper



1 | 2  
Tomato



¼ oz | ¼ oz  
Cilantro



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1 Cup | 2 Cups  
Pepper Jack Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 980



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1160



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



HELLO

## LIME CREMA

Tangy, lime-laced sour cream that's perfect for drizzling

## BEST OF THE ZEST

We like using a microplane for zesting, but if you don't have one, use a peeler to remove the surface layer, then mince it.

## BUST OUT

- Baking sheet
- Zester
- 3 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)

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\*Chicken is fully cooked when internal temperature reaches 165°.

\*Ground Beef is fully cooked when internal temperature reaches 160°.



## 1 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil** and **1 tsp Southwest Spice Blend (2 tsp for 4 servings; we sent more)**. Season with **salt** and **pepper**.
- Roast on top rack until tender and lightly crisped, 25-30 minutes.



## 4 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and **green pepper**. Cook, stirring occasionally, until softened and lightly charred, 8-10 minutes. Season with **salt** and **pepper**.

- Pat **chicken\*** dry with paper towels. Once **veggies** have cooked 4 minutes, add chicken or **beef\***; cook, stirring frequently, until veggies are softened and chicken or beef is cooked through, 4-6 minutes more. Cook through the rest of this step as instructed.



## 2 PREP

- Meanwhile, thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**; dice a few slices until you have ¼ cup (**½ cup for 4 servings**). Halve, core, and thinly slice **green pepper** into strips. Dice **tomato**. Roughly chop **cilantro**.



## 5 MAKE SALSA & LIME CREMA

- While veggies cook, in a second small bowl, combine **tomato**, **cilantro**, **diced onion**, and a **squeeze of lime juice**. Season with **salt** and **pepper**.
- In a third small bowl, combine **sour cream**, **lime zest**, and a squeeze of lime juice. Season with **salt** and **pepper**.



## 3 PICKLE JALAPEÑO

- In a small bowl, combine **jalapeño**, **juice from half the lime**, **½ tsp sugar (1 tsp for 4 servings)**, and a **big pinch of salt**.
- Set aside to pickle, stirring occasionally, until ready to serve.



## 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **sweet potatoes**, **veggies**, **pepper jack**, **salsa**, **lime crema**, and as much **pickled jalapeño** as you like (**draining first**). Serve with any **remaining lime wedges** on the side.