



SWEET POTATO FAJITAS

with Pepper Jack, Pickled Onion & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



1 TBSP | 1 TBSP

Southwest Spice Blend



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?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



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: 1000



10 oz | 20 oz

Ground Turkey

Calories: 1060



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

In Step 3, you'll microwave sliced onion in a lime-based pickling liquid; the heat helps the sugar and salt dissolve, and speeds up the pickling process.

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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 **remaining sliced onion** and **green pepper**. Cook, stirring occasionally, until softened and lightly charred, 8-10 minutes. Season with **salt** and **pepper**.

- 🇺🇸 Use pan used for chicken or
- 🇨🇦 turkey here.



2 PREP

- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**; dice a few slices until you have 2 TBSP (4 TBSP 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 ONION

- In a small microwave-safe bowl, combine **half the sliced onion**, **juice from half the lime**, **½ tsp sugar** (1 tsp for 4 servings), and a **big pinch of salt**.
- Microwave for 30 seconds. Set aside to pickle, stirring occasionally, until ready to serve.

- 🇺🇸 Pat **chicken*** dry with paper towels.
- 🇨🇦 Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **turkey***; season with **salt** and **pepper**. Cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



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** and **veggies**; top with **pepper jack**, **salsa**, **lime crema**, and as much **pickled onion** as you like (**draining first**). Serve.

- 🇺🇸 Add **chicken** or **turkey** to **tortillas**
- 🇨🇦 along with **veggies**.

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

🇨🇦 *Ground Turkey is fully cooked when internal temperature reaches 165°.