

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potatoes



1 2 Onion



¼ oz | ¼ oz Cilantro



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



Southwest Spice

Blend

1 | 1 Lime





1 | 2 Tomato





Flour Tortillas Contains: Soy, Wheat

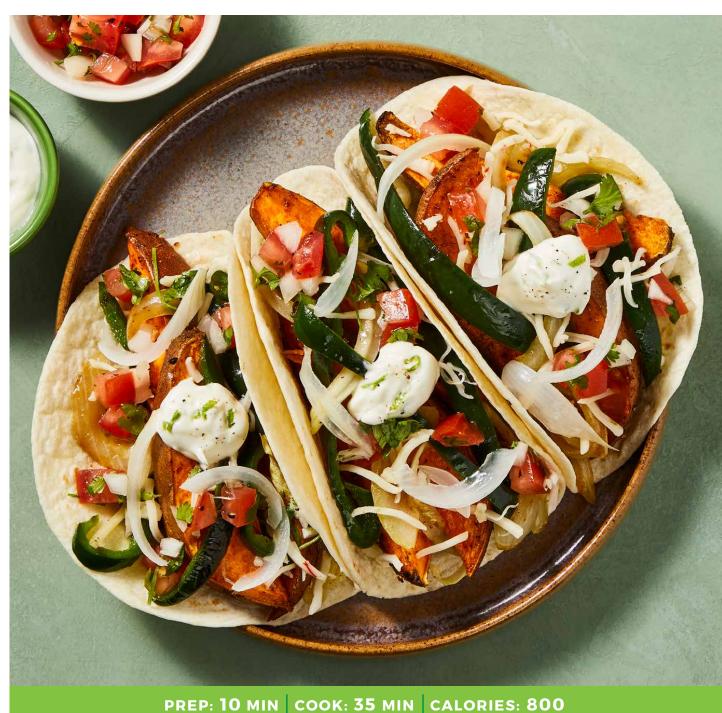


1 Cup | 2 Cups Pepper Jack Cheese Contains: Milk



with Pepper Jack, Pickled Onion & Lime Crema

SWEET POTATO FAJITAS





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 (5) Chopped Chicken Breast



10 oz | **20 oz** Ground Turkey

Galories: 990

Calories: 1060



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
- Large pan Paper towels
- Zester
- 3 Small bowls
- 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, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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- *Chicken is fully cooked when internal temperature
- *Ground Turkey is fully cooked when internal temperature



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.



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.



3 PICKLE ONION

- In a small microwave-safe bowl. combine half the sliced onion, juice from half the lime, 1/2 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.



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.



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.



- 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.