



Hello
FRESH



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Steak Fajitas

with Kiwi Salsa and Crispy Beans

Yep, you read that correctly. We've incorporated kiwis into one of our beloved Tex-Mex recipes. A refreshing fruit salsa contrasts the crisp fried beans and kick of spice, all of which are wrapped up for a fajita grand slam. We've partnered with Jack's Quality organic, low sodium beans to make these fajitas both healthy and delicious.



Prep: 10 min
Total: 30 min



level 1



nut
free



dairy
free



Beef Sirloin
Tips



Flour
Tortillas



Jack's Quality
Kidney Beans



Kiwi



Roma
Tomato



Red
Onion



Scallions



Red Bell
Pepper



Lime



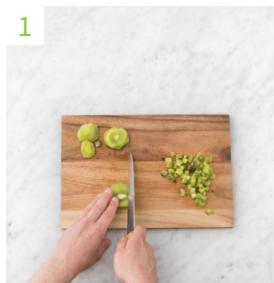
Southwest
Spice Blend

Ingredients		2 People	4 People	*Not Included
Beef Sirloin Tips		12 oz	16 oz	
Flour Tortillas	1)	4	8	Allergens 1) Wheat
Jack's Quality Kidney Beans		1 Box	2 Boxes	
Kiwi		1	2	
Roma Tomato		1	2	
Red Onion		1	1	
Scallions		2	4	
Red Bell Pepper		1	2	
Lime		1	2	
Southwest Spice Blend		1 T	2 T	
Oil*		1 T	2 T	

Nutrition 2 Person Calories: 895 cal | Fat: 26 g | Sat. Fat: 7 g | Protein: 62 g | Carbs: 95 g | Sugar: 11 g | Sodium: 866 mg | Fiber: 18 g

Nutrition 4 Person Calories: 805 cal | Fat: 22 g | Sat. Fat: 5 g | Protein: 50 g | Carbs: 95 g | Sugar: 11 g | Sodium: 834 mg | Fiber: 20 g

1



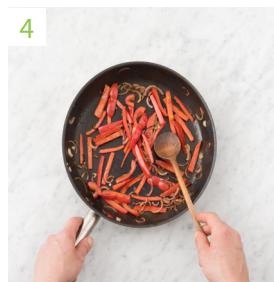
1 Prep: Wash and dry all produce. Preheat the oven to 400 degrees. Halve, peel, and quarter the onion. Finely dice one of the quarters and thinly slice the remainder. Core, seed, and thinly slice the bell pepper. Core, seed, and dice the tomato. Zest and cut the lime into wedges. Peel the kiwi with a vegetable peeler and finely dice. Thinly slice the scallions. Drain and rinse the beans.

2



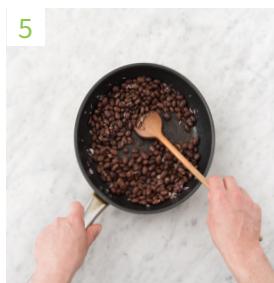
2 Make the kiwi salsa: In a medium bowl, combine the kiwi, lime zest, tomato, and as much diced onion as you like. Add a few squeezes of lime juice (to taste) and season with salt and pepper.

3



3 Sear the steak: Pat the sirloin tips dry with a paper towel before cutting into bite-sized pieces. Season on all sides with the Southwest spice blend, salt, and pepper. Heat a drizzle of oil in a large pan over high heat before adding the sirloin tips. Cook 3-4 minutes, turning to brown on all sides, until cooked to desired doneness. Remove from the pan and set aside.

4



4 Char the vegetables: Add the bell pepper, sliced onion, and a drizzle of oil to the same pan over high heat. Cook, tossing occasionally, for 5-7 minutes, until slightly charred.

5 Crisp the beans: While the vegetables cook, heat a drizzle of oil in a medium pan over high heat. Add the beans and scallions. Cook, tossing, for 3-5 minutes, until slightly blistered. Season with salt and pepper. While the beans cook, wrap the tortillas in foil and place in the oven to warm 3-4 minutes. Alternatively, you can wrap them in a damp paper towel and microwave 30 seconds.

6 Assemble the steak fajitas: Fill each tortilla with sirloin tips, charred vegetables, kiwi salsa, and crispy beans. Serve any remaining beans on the side. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

