



SWEET POTATO FAJITAS

with Pepper Jack, Pickled Jalapeño & Lime Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON

- 2 | 4 Sweet Potatoes
- 1 TBSP | 1 TBSP Southwest Spice Blend
- 1 | 1 Jalapeño
- 1 | 1 Lime
- 1 | 2 Red 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 Ground Beef**
- 10 oz | 20 oz Ground Turkey
- Calories: 1110
- Calories: 1050



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HELLO

SOUTHWEST SPICE BLEND

This magical mix adds smoky, savory complexity to roasted sweet potato wedges.

HERBALICIOUS

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch or skip it altogether.

BUST OUT

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

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🍴 *Ground Beef is fully cooked when internal temperature reaches 160°.
🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.



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 (2 tsp for 4 servings)**. (**Be sure to measure the Southwest Spice—we sent more.**) Season with **salt** and **pepper**.
- Roast on top rack until tender and lightly crisped, 25-30 minutes.



4 COOK VEGGIES

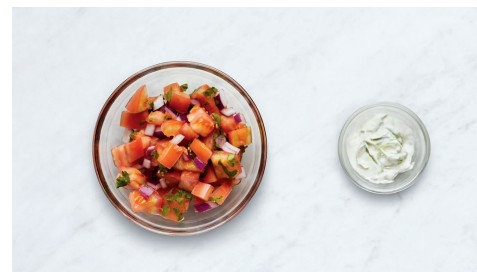
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and **green pepper**. Cook, stirring occasionally, until softened and lightly charred, 8-10 minutes. (**TIP: Add a splash of water if veggies begin to brown too quickly.**) Season with **salt** and **pepper**. Remove pan from heat.

- 🍴 Once veggies are softened, add **beef*** or **turkey*** and season with **salt** and **pepper**. Cook, stirring frequently, until cooked through, 4-6 minutes.



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 MIX SALSA & SOUR CREAM

- 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**, 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 sour cream**, and as much **pickled jalapeño (draining first)** as you like. Serve with any **remaining lime wedges** on the side.