



Loaded Beef Fajitas

with Chipotle Sour Cream & Cheddar Cheese

Grab your Meal Kit with this symbol



Red Onion



Red Capsicum



Green Capsicum



Garlic



Tomato



Coriander



Sour Cream



Mild Chipotle Sauce



Tex-Mex Spice Blend



Beef Strips



Mini Flour Tortillas



Cheddar Cheese

Hands-on: 15 mins
Ready in: 20 mins

Flip a dull dinner into a fantastical one with these beef fajitas that are bursting with flavour. Smear your tortillas with creamy chipotle, load them with beef and salad, then scatter with Cheddar for a home run dish.

Pantry items

Olive Oil

Before you start

Our fruit and veggies need a little wash first!

You will need

Large frying pan

Ingredients

	4 People
olive oil*	refer to method
red onion	1
red capsicum	1
green capsicum	1
garlic	2 cloves
tomato	2
coriander	1 bunch
sour cream	1 packet
mild chipotle sauce	1 packet (40g)
Tex-Mex spice blend	2 sachets
beef strips	2 packets
salt*	¼ tsp
mini flour tortillas	12
Cheddar cheese	1 block (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2580kJ (616Cal)	517kJ (123Cal)
Protein (g)	49.9g	10.0g
Fat, total (g)	29.1g	5.8g
- saturated (g)	12.5g	2.5g
Carbohydrate (g)	53.6g	10.7g
- sugars (g)	9.8g	2.0g
Sodium (g)	1280mg	255mg

Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



1. Get prepped

SPICY! The chipotle sauce is mild, but if you or the kids are extra sensitive to heat, feel free to add less. Thinly slice the **red onion**. Thinly slice the **red** and **green capsicum**. Finely chop the **garlic** (or use a garlic press). Finely chop the **tomato**. Roughly chop the **coriander**. In a medium bowl, combine the **tomato**, a **drizzle of olive oil** and a **pinch of salt and pepper**. In a second medium bowl, combine the **sour cream** and **mild chipotle sauce**.



4. Cook the beef

Return the frying pan to a high heat with a **drizzle of olive oil**. Add **1/2** the **beef strips** and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate and repeat with the **remaining beef strips**.

TIP: Cooking the meat in batches over a high heat keeps it tender.



2. Flavour the beef

SPICY! The Tex-Mex spice blend is mild, but if you or the kids are extra sensitive to heat, feel free to add less. In a medium bowl, combine the **Tex-Mex spice blend**, **beef strips** and a **drizzle of olive oil**. Toss to coat and set aside.

TIP: Leave the beef strips to marinate for at least **15 minutes** if you have the time.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through. Grate the **Cheddar cheese**.



3. Cook the veggies

Heat a large frying pan over a high heat with a **drizzle of olive oil**. When the oil is hot, add the **onion**, **red capsicum** and **green capsicum** and cook, tossing, until tender and lightly charred, **5 minutes**. Add the **garlic** and cook, tossing, until fragrant, **1 minute**. Season with the **salt** and a **pinch of pepper**. Transfer to a bowl and cover to keep warm.



6. Serve up

Bring everything to the table to serve. Build your fajitas by spreading some chipotle sour cream over the tortillas, then topping with the garlic veggies, spiced beef strips, grated **Cheddar cheese** and tomato. Garnish with the coriander.

Enjoy!