



# Mini Beef Fajitas

with Chipotle Sour Cream & Cheddar Cheese

Grab your Meal Kit  
with this symbol



	Red Onion		Capsicum
	Garlic		Tomato
	Coriander		Sour Cream
	Mild Chipotle Sauce		Tex-Mex Spice Blend
	Beef Strips		Mini Flour Tortillas
	Shredded Cheddar Cheese		

Hands-on: 15 mins  
Ready in: 20 mins

We know dinner time is precious, so we've given you a speedy version of beef fajitas. Just flavour the beef, stir-fry the veggies, then add an incredible amount of sour cream and cheese to top it off, and you've got a tasty Mexican meal in minutes.

Pantry items  
Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan

## Ingredients

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

\*Pantry items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2710kJ (647Cal)	583kJ (139Cal)
Protein (g)	42.2g	9.1g
Fat, total (g)	27.2g	5.9g
- saturated (g)	11.9g	2.6g
Carbohydrate (g)	53.9g	11.6g
- sugars (g)	10.0g	2.2g
Sodium (g)	1260mg	272mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](http://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1. Get prepped

**SPICY:** You may find the chipotle sauce a bit spicy, leave it off if you prefer. Thinly slice the **red onion**. Thinly slice the **capsicum**. Finely chop the **garlic** (or use a garlic press). Finely chop the **tomatoes**. Roughly chop the **coriander**. In a medium bowl, combine the **chopped 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**.



### 2. Flavour the beef

**SPICY:** The Tex-Mex spice blend is spicy, use less if you're sensitive to heat. In a third medium bowl, combine the **Tex-Mex spice blend** with a drizzle of **olive oil** and the **beef strips**. Toss to coat and set aside.



### 3. Cook the veggies

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Once hot, add the **onion** and **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** and transfer to a separate bowl.



### 4. Cook the beef

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



### 5. Heat the tortillas

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



### 6. Serve up

Bring everything to the table to serve. Build your fajitas by spreading a tortilla with chipotle sour cream, then top with the garlic veggies, beef strips, **shredded Cheddar cheese** and chopped tomatoes. Garnish with the coriander.

**Enjoy!**