



ONE-PAN PORTOBELLO & POBLANO FAJITAS

with Pico de Gallo & Smoky Red Pepper Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Portobello
Mushrooms



1 | 2
Poblano Pepper



1 | 2
Yellow Onion



1 | 2
Roma Tomato



1 | 2
Lime



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



1 TBSP | 1 TBSP
Southwest
Spice Blend



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

PORTOBELLO MUSHROOMS

These fabulous fungi are the fully matured, umami-packed form of our beloved cremini mushroom.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 620



COVER UP

Don't have a lid for covering your pan in step 5? No problem! You can use a baking sheet or piece of aluminum foil instead.

BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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1 PREP

- **Wash and dry all produce.**
- Finely dice **tomato**. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Zest and quarter **lime**. Trim stems from **portobello mushrooms**; thinly slice into strips. Halve, core, and slice **poblano** into strips.



2 MAKE PICO & CREMA

- In a small bowl, combine **tomato, chopped onion, lime zest, and juice from half the lime**. Season with **salt and pepper**.
- In a separate small bowl, combine **smoky red pepper crema** with a **squeeze of lime juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.



3 START FILLING

- Heat a **large drizzle of oil** in a large pan (**use a large, tall-sided pan for 4 servings**) over medium heat. Add **mushrooms** and **poblano**; season with **salt and pepper**. Cook, stirring, until softened and lightly browned, 6-8 minutes.



4 FINISH FILLING

- Add a **drizzle of oil, sliced onion, and half the Southwest Spice (all for 4 servings)** to pan. Cook, stirring, until veggies are browned and very tender, 5-7 minutes more. Turn off heat.



5 MELT & WARM

- Evenly sprinkle **Mexican cheese** over **veggie filling** in pan; cover pan to melt cheese, 1-2 minutes.
- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

- Divide **tortillas** between plates; fill with **cheesy veggie filling, pico de gallo** (draining first), and **crema**. Cut **remaining lime** into wedges and serve on the side.