

SWEET POTATO FAJITAS

with Pepper Jack Cheese, Pickled Jalapeño, & Lime Sour Cream



HELLO -

SOUTHWEST SPICE BLEND

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

PREP: 10 MIN TOTAL: 35 MIN CALORIES: 860



Sweet Potatoes

Spice Blend



Red Onion



Roma Tomato

Lime



Cilantro

Jalapeño



Sour Cream (Contains: Milk)



Cheese

Pepper Jack (Contains: Milk)





Flour Tortillas

50.9 SWEET POTATO FAJITAS_NJ.indd 1 11/20/19 12:57 PM

Long Green

Pepper

START STRONG

Cut down on cleanup by lining your baking sheet with aluminum foil or parchment paper. This way, you can just toss it out once the sweet potatoes are done roasting.

BUST OUT

- Baking sheet
- Kosher salt
- Zester
- Black pepper
- 3 Small bowls
- Large pan
- Paper towels
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (4 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Southwest Spice Blend 1TBSP | 1TBSP
- Red Onion 1 2
- Long Green Pepper 1 2
- Roma Tomato
 1 2
- Lime 1|2
- Cilantro 1/4 oz | 1/2 oz
- Jalapeño 🚽
- Sour Cream
 2 TBSP | 4 TBSP
- Flour Tortillas 6 | 12
- Pepper Jack Cheese
 1 Cup | 2 Cups

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

HelloFresh.com/Wi







Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all 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; we sent more). Season with salt and pepper. Roast until tender and lightly crisped, 25-30 minutes.

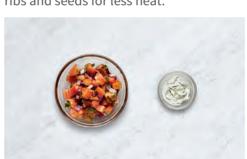


COOK VEGGIES

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. Season with salt and pepper. Remove pan from heat.



PREP
Meanwhile, 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. Zest and quarter lime (quarter both limes for 4). Roughly chop cilantro leaves and stems. Thinly slice jalapeño into rounds, removing ribs and seeds for less heat.



5 MAKE SALSA & LIME 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 separate small bowl, stir together **sour cream**, **lime zest**, and a squeeze of **lime juice**. Season with **salt** and **pepper**.



PICKLE JALAPEÑO
In a small bowl, combine jalapeño,
juice from 2 lime wedges (4 wedges for
4 servings), ½ tsp sugar (1 tsp for 4), and
a big pinch of salt. Set aside to pickle,
stirring occasionally, until ready to serve.



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 as you like. Serve with any
remaining lime wedges on the side.

SOUTHWEST STYLE-

Recreate our spice blend with 2 parts garlic, 1 part cumin, and 1 part chili powder.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

W 50 N.J-9