



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



Red Onion



Roma Tomato



Cilantro



Sour Cream
(Contains: Milk)



Pepper Jack
Cheese
(Contains: Milk)



Southwest
Spice Blend



Long Green
Pepper



Lime



Jalapeño



Flour Tortillas
(Contains: Wheat)

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
- K 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 1 TBSP | 1 TBSP
- Red Onion 1 | 2
- Long Green Pepper 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Jalapeño 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 6 | 12
- Pepper Jack Cheese 1 Cup | 2 Cups

WINE CLUB

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1 ROAST SWEET POTATOES

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.



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



2 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**.



3 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.



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** 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.

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