



SWEET POTATO FAJITAS

with Pepper Jack Cheese, Pickled Jalapeño, and Lime Crema



HELLO

HOMEMADE SALSA

Tomatoes + onion + cilantro + lime:
4 ingredients, INFINITE flavor

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 770



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

Preheat your oven with the baking sheet inside for sweet potatoes that are perfectly golden on the outside and tender on the inside.

BUST OUT

- Baking sheet
- Zester
- 3 Small bowls
- Large pan
- Paper towels
- Vegetable oil (5 tsp | 10 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------------------------------------------------------------------------------|-----------------|
| • Sweet Potatoes | 2 4 |
| • Southwest Spice Blend | 1 tsp 2 tsp |
| • 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

Wash and dry all produce. Place rack in upper third of oven and preheat to 425 degrees. Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with **1 TBSP oil** and **Southwest spice**. Season with **salt** and **pepper**. Roast in oven 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, tossing occasionally, until softened and lightly charred, 8-10 minutes. Season with **salt** and **pepper**. Remove pan from heat.



2 PREP VEGGIES

Meanwhile, halve, peel, and thinly slice **onion**. Dice a few slices until you have ¼ cup diced onion. Core, seed and thinly slice **green pepper**. Core, seed, and chop **tomato**. Zest ½ **tsp zest** from **lime**, then cut into quarters. Roughly chop **cilantro**. Thinly slice **jalapeño**, removing ribs and seeds if you prefer less heat.



5 MAKE SALSA AND CREMA

While veggies cook, toss together **tomato**, **diced onion**, **cilantro**, and a squeeze of **lime juice** in a small bowl. Season with **salt** and **pepper**. In another small bowl, stir together **sour cream**, **lime zest**, and a squeeze of lime juice. Season with salt and pepper.



3 PICKLE JALAPEÑO

Place **jalapeño**, ½ **tsp sugar**, and a big pinch of **salt** in a small bowl. Squeeze in **juice** from two lime quarters. Toss to coat and set aside to marinate.



6 SERVE

Wrap **tortillas** in a damp paper towel. Warm in microwave until soft, about 30 seconds. Divide tortillas between plates and fill with **sweet potatoes**, **veggies**, **cheese**, **salsa**, **crema**, and as much **jalapeño** as you like.

SOUTHWEST STYLE

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

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