



# Carb Smart Beef Fajita Plates

with Cilantro-Lime Crema and Sweet Potato Rounds

Carb Smart

Spicy

25 Minutes



Ground Beef



Sweet Bell Pepper



Red Onion



Sweet Potato



Sour Cream



Cheddar Cheese, shredded



Enchilada Spice Blend



Lime



Garlic, cloves



Cilantro

### HELLO ENCHILADA SPICE BLEND

*This savoury blend combines warming spices with aromatic onion and garlic!*



## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Extra-spicy: ½ tsp

## Bust out

Baking sheet, measuring spoons, zester, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Red Onion	56 g	113 g
Sweet Potato	340 g	680 g
Sour Cream	3 tbsp	6 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Enchilada Spice Blend 🌶️	1 tbsp	2 tbsp
Lime	1	1
Garlic, cloves	1	2
Cilantro	7 g	7 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Roast sweet potato rounds

- Cut **sweet potatoes** into ¼-inch rounds.
- Add **sweet potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 unlined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until golden-brown, 16-18 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Cook veggies

- Heat the same pan over medium-high.
- Add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min.
- Season with **salt**, **pepper** and **remaining Enchilada Spice Blend**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min.
- Add **beef**, then toss to combine.



## Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.



## Make cilantro-lime crema

- Meanwhile, add **sour cream**, **lime zest**, **half the cilantro**, **½ tsp lime juice** (dbl for 4 ppl) and **remaining garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine.



## Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. \*\*
- Carefully drain and discard excess fat.
- Add **half the garlic** and **half the Enchilada Spice Blend**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.
- Transfer **beef** to a plate.



## Finish and serve

- Arrange **sweet potato** rounds on plates in a single layer. Top with **veggies** and **beef**, then **cheese**.
- Dollop **lime crema** over top.
- Sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!