





Carb Smart Beef Fajita Plates

with Chive Crema and Sweet Potato Rounds

Smart Meal 20 Minutes

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap  Ground Pork 250 g 500 g	↻ Swap  Plant-Based Protein Shreds 200 g 400 g
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 Ground Beef 250 g 500 g	 Sweet Bell Pepper 1 2
 Yellow Onion 1 2	 Sweet Potato 2 4
 Sour Cream 3 tbsp 6 tbsp	 Cheddar Cheese, shredded ½ cup 1 cup
 Enchilada Spice Blend 1 tbsp 2 tbsp	 White Wine Vinegar ½ tsp 1 tsp
 Garlic, cloves 1 2	 Chives 7 g 14 g

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.

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, measuring spoons, small bowl, large non-stick pan

1



Roast sweet potato rounds

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Garlic Guide for Step 5:**
 - Mild: ¼ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Extra: ½ tsp (1 tsp)

- 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 tender and golden-brown, 16-18 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Cook veggies

- Reheat the same pan over medium-high.
- Add ½ **tbsp** (1 **tbsp**) **oil**, 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.

2



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Roughly chop **chives**.

5



Make chive crema

- Meanwhile, add **sour cream**, **half the chives**, ½ **tsp** (1 **tsp**) **vinegar** and **remaining garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine.

3



Cook beef

Swap | **Ground Pork**

Swap | **Protein Shreds**

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, 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.

6



Finish and serve

- Arrange **sweet potato rounds** on plates in a single layer. Top with **veggies** and **beef**, then **cheese**.
- Dollop **chive crema** over top.
- Sprinkle with **remaining chives**.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Cook pork

Swap | **Ground Pork**

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **beef****

3 | Cook plant-based protein shreds

Swap | **Protein Shreds**

If you've opted to get **protein shreds**, cook and plate it the same way the recipe instructs you to cook and plate the **beef**, tossing occasionally until cooked through, 6-8 min.** Disregard instructions to drain excess fat.

** Cook beef, pork and protein shreds to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.