



Carb Smart Steak Fajita Plate

with Cilantro-Lime Crema and Sweet Potato Rounds

Carb Smart Spicy 25 Minutes



Beef Steak



Green Bell Pepper



Red Onion



Sweet Potato



Sour Cream



Cheddar Cheese, shredded



Cajun Seasoning



Cilantro



Lime



Garlic

HELLO CAJUN SEASONING

A savoury spice blend inspired by the flavours of Louisiana!

Start here

- Before starting, preheat the oven to broil.
- Wash and dry all produce.

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

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

2 Baking sheets, microplane/zester, measuring spoons, aluminum foil, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Green Bell Pepper	200 g	400 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
Cajun Seasoning 🌶️	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Lime	1	2
Garlic	3 g	6 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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Broil sweet potato rounds

Cut **sweet potatoes** into ¼-inch rounds. Add **sweet potatoes, half the Cajun Seasoning** and **1 tbsp oil** to a foil-lined baking sheet. Season with **salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 foil-lined baking sheets, with 1 tbsp oil per sheet.) Broil in the **middle** of the oven, flipping halfway through, until golden-brown, 15-16 min. (**NOTE:** For 4 ppl, broil in the middle and bottom of the oven, rotating sheets halfway through.)



Cook veggies

While **steaks** broil, heat the same pan (from step 3) 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. Stir in **half the garlic**, then season with **salt, pepper** and **remaining Cajun Seasoning**. Cook until **veggies** are tender-crisp, 2-3 min.



Prep

While **sweet potatoes** broil, core, then cut pepper into ¼-inch slices. Peel, then cut **half onion** into ¼-inch slices (whole onion for 4 ppl). Peel, then mince or grate **garlic**. Finely chop **cilantro**. Zest **lime**, then juice **half**. Cut **remaining lime** into wedges.



Make cilantro-lime crema

While **veggies** cook, stir together **sour cream, half the cilantro, lime juice, lime zest** and **remaining garlic** in a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**.



Cook steaks

Heat a large non-stick pan over medium-high heat. While the pan heats, pat **steaks** dry with paper towels. Season with **salt** and **pepper**. Add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear **steaks**, until golden-brown, 2-3 min per side. Remove pan from heat and transfer **steaks** to another baking sheet. Broil in the **top** of the oven until cooked to desired doneness, 4-6 min.** Transfer **steaks** to a cutting board to rest.



Finish and serve

Slice **steaks**. Arrange **sweet potato** rounds on plates in one layer. Top with **onions and peppers, cheese**, then **steaks**. Dollop **cilantro-lime crema** over top, then sprinkle with **remaining cilantro**. Serve **lime wedges** alongside.

Dinner Solved!