



# Carb Smart Steak Fajita Plates

with Cilantro-Lime Crema and Sweet Potato Rounds

Carb Smart

Quick

25 Minutes



Beef Steak



Sweet Bell Pepper



Red Onion



Sweet Potato



Sour Cream



Cheddar Cheese,  
shredded



Enchilada Spice  
Blend



Cilantro



Lime



Garlic, cloves

## 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: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

## Bust out

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

## Ingredients

|                          | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Beef Steak               | 285 g    | 570 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   |
| Cilantro                 | 7 g      | 7 g      |
| Lime                     | 1        | 1        |
| Garlic, cloves           | 1        | 2        |
| 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 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.*

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## Roast sweet potato rounds

Cut **sweet potatoes** into ¼-inch rounds. Add **sweet potatoes**, **half the Enchilada Spice Blend** and **1 tbsp oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 unlined baking sheets, with 1 tbsp oil per sheet.) 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.)

4



## Cook veggies

While **steaks** roast, 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. Stir in **half the garlic**, then season with **salt**, **pepper** and **remaining Enchilada Spice Blend**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min.

2



## Prep

While **sweet potatoes** roast, 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**. Finely chop **cilantro**. Zest **lime**, then juice **half** (juice whole lime for 4 ppl).

5



## Make cilantro-lime crema

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

3



## 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**. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear **steaks** until golden-brown, 2-3 min per side. Remove the pan from heat and transfer **steaks** to another unlined baking sheet. Roast in the **top** of the oven until cooked to desired doneness, 4-6 min. \*\* Transfer **steaks** to a cutting board to rest, 2-3 min.

6



## Finish and serve

Thinly slice **steaks**. Arrange **sweet potato rounds** on plates in a single 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!