



Mexican Beef and Queso Fajitas

with Tomato Salsa

FAMILY 30 Minutes



Beef Strips



Flour Tortillas



Sweet Bell Pepper



Red Onion



Mexican Seasoning



Roma Tomato



Lime



Cilantro



Garlic



Feta Cheese

HELLO BEEF FAJITAS

A guaranteed crowd pleaser - especially when salsa is involved.

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Baking Sheet, Garlic Press, Paper Towels, Medium Bowl, Measuring Spoons

Ingredients

	4 Person
Beef Strips	570 g
Flour Tortillas	12
Sweet Bell Pepper	160 g
Red Onion	113 g
Mexican Seasoning	1 tbsps
Roma Tomato	160 g
Lime	1
Cilantro	7 g
Garlic	3 g
Feta Cheese	56 g
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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.



1. PREP

Core, then cut **bell peppers** into ½-inch slices. Peel, then cut the **onion** into ½-inch slices. Pat the **beef** dry with paper towels and cut the **strips** into 1-inch pieces.



2. COOK FAJITA MIX

Toss the **beef, onions** and **peppers** with **1 tbsp oil** and the **Mexican seasoning** on a baking sheet. Season with **salt** and **pepper**. Arrange in one layer. Broil, in **middle** of oven, until the **beef** is cooked through and **veggies** are tender-crisp, 8-10 min.**



3. MAKE SALSA

While the **fajita mixture** cooks, cut the **tomatoes** into ½-inch pieces. Juice the **lime**. Rough chop the **cilantro**. Peel, then mince or grate the **garlic**. Mix together the **tomatoes, lime juice, cilantro** and **garlic** in a medium bowl. Season with **salt** and **pepper**.



4. WARM TORTILLA

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (You can skip this step if you don't want to warm the tortillas!)



5. FINISH AND SERVE

Divide **beef fajita mixture** between **tortillas**. Crumble over the **feta**. Top with the **tomato salsa**. Divide **beef fajitas** between plates.

Dinner Solved!

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