



DEC  
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## Rainbow Pepper Fajitas

with Homemade Refried Beans and Cilantro-Lime Crema

Who's excited for some Tex-Mex for dinner? Our veggie fajitas are stuffed to the brim with colourful bell peppers and hearty beans to keep you full! We're also sharing our super secret method to making quick refried beans - but let's keep that between us, shall we?



Kidney Beans



Flour Tortillas



Yellow Pepper



Red Pepper



Orange Pepper



Red Onion



Lime



Cilantro



Tomato Paste




Sour Cream



Mexican Seasoning



Chipotle Powder

Ingredients	2 People	4 People
Kidney Beans	1 can	2 cans
Flour Tortillas, 6-in	1)	12
Yellow Pepper	1	2
Red Pepper	1	2
Orange Pepper	1	2
Red Onion, diced	1 pkg (56 g)	2 pkg (113 g)
Lime	1	2
Cilantro	1 pkg (7 g)	2 pkg (14g)
Tomato Paste	½ pkg (1 tbsp)	1 pkg (2 tbsp)
Sour Cream	2) 2 pkg (½ cup)	4 pkg (¾ cup)
Mexican Seasoning	3) 1 pkg (1 tbsp)	2 pkg (2 tbsp)
Chipotle Powder 	1 pkg (1 tsp)	1 pkg (1 tsp)
Olive or Canola Oil*		

\*Not Included

### Allergens

- 1) Wheat/Blé
- 2) Milk/Lait
- 3) Sulphites/Sulfites

### Tools

Large Non-Stick Pan, Medium Bowl, Measuring Cup, Baking Sheet, Zester

Ruler

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**Nutrition per person** Calories: 905 cal | Fat: 35 g | Protein: 27 g | Carbs: 95 g | Fibre: 8 g | Sodium: 388 mg

*Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



**1 Preheat the oven to 450°F (to roast the peppers). Start prepping when your oven comes to temperature!**

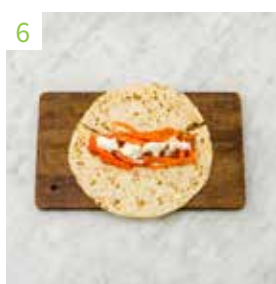


**2 Prep: Wash and dry all produce.** Core, then cut the **peppers** into thin strips. Zest, then juice the **lime**. Roughly chop the **cilantro**. (Don't drain the beans - we'll use the entire can in the recipe!)



**3 Char the peppers:** Toss the **peppers** with a drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Roast in the centre of the oven until peppers are soft and browned, 18-20 min.

**4 Cook the beans:** Meanwhile, heat a large non-stick pan over medium heat. Add a drizzle of **oil**, then the **onion, spice blend** and as much **chipotle powder** as you dare! Cook, stirring occasionally, until the onions soften, 4-5 min. Add the **beans and liquid** and **1 tbsp tomato paste** (1 pkg for 4 people). Cook, stirring occasionally, until the beans are warmed through, 6-8 min. Coarsely mash the beans in the pan using a fork or potato masher.



**5 Make the crema:** In a small bowl, mix the **lime zest, lime juice, cilantro** and **sour cream**. Season with **salt** and **pepper**. Wrap the **tortillas** in tin foil and place in the oven to warm for 4-5 min.

**6 Finish and serve:** Spread the **refried bean** over the **tortillas**. Top with the **charred peppers** and a dollop of **cilantro-lime sour cream**. Roll up and enjoy!

**ROLLING TIP!** Avoid having fajitas that fall apart by folding the bottom-third of the tortilla up towards the centre, then folding the sides into the centre.

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