



Spiced Portobello Fajitas

with DIY Refried Black Beans and Lime Crema

Veggie

Quick

25 Minutes



Portobello Mushroom



Sweet Bell Pepper



Red Onion



Garlic, cloves



Enchilada Spice Blend



Feta Cheese, crumbled



Flour Tortillas, 6-inch



Sour Cream



Cilantro



Lime



Black Beans

HELLO PORTOBELLO MUSHROOMS

These hearty mushrooms are simply grown-up cremini mushrooms!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, potato masher, zester, medium pot, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Garlic, cloves	2	4
Enchilada Spice Blend	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Flour Tortillas, 6-inch	6	12
Sour Cream	3 tbsp	6 tbsp
Cilantro	7 g	14 g
Lime	1	2
Black Beans	370 ml	740 ml
Oil*		
Salt and Pepper*		

* Pantry items

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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1 Prep

Core, then cut **pepper** into ¼-inch slices. Pull the stems off **Portobello mushroom caps**, then discard. Cut **mushrooms** into ¼-inch slices. Peel, then cut **onion** into ¼-inch slices. Finely chop **cilantro**. Peel, then mince or grate **garlic**. Zest, then cut **lime** into wedges.



2 Cook refried beans

Heat a medium pot over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **half the garlic**. Cook, stirring constantly, until fragrant, 30 sec. Add **half the Enchilada Spice Blend** and **black beans**, including **liquid**. Season with **salt** and **pepper**. Bring to a simmer over high. Once simmering, reduce heat to medium-low. Cover and cook, stirring occasionally, until **beans** soften slightly, 6-8 min. Add **half the cilantro**, squeeze a **lime wedge** (dbl for 4 ppl) over top, then season with **salt** and **pepper**, to taste. Remove the pan from heat. Mash **beans** with a potato masher until you reach your desired consistency. (**TIP**: Add 2 tbsp water if beans get too dry.)



3 Cook peppers and onions

While **beans** cook, heat a large non-stick pan over medium-high. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer **peppers and onions** to a plate.



4 Finish mushroom filling

Heat the same pan over medium-high. Add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**. Add **remaining garlic** and **onions and peppers**. Sprinkle **remaining Enchilada Spice Blend** over top. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste. Remove the pan from heat.



5 Warm tortillas and make lime crema

While **mushrooms** cook, wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP**: You can skip this step if you don't want to warm the tortillas!) Add **sour cream**, **lime zest** and **1 tbsp water** (dbl for 4 ppl) to a small bowl. Squeeze a **lime wedge** (dbl for 4 ppl) over top. Season with **salt**, to taste, then stir to combine.



6 Finish and serve

Divide **refried beans** between **tortillas**. Top with **mushroom filling**. Sprinkle **feta remaining cilantro** over top. Dollop with **lime crema**. Serve **remaining lime wedges** alongside.

Dinner Solved!