



# Tex-Mex Portobello and Poblano Fajitas

with Roasted Sweet Potatoes and Lime Crema

Veggie

Spicy

30 Minutes



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**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add Beyond Meat®, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Portobello Mushroom



Poblano Pepper



Garlic, cloves



Feta Cheese, crumbled



Sour Cream



Tex-Mex Paste



Beyond Meat®



Yellow Onion



Enchilada Spice Blend



Flour Tortillas, 6-inch



Sweet Potato



Lime

HELLO PORTOBELLO MUSHROOMS

*These hearty mushrooms are simply grown-up cremini mushrooms!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, vegetable peeler, measuring spoons, zester, 2 small bowls, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Beyond Meat*	2	4
Poblano Pepper 🌶️	160 g	320 g
Yellow Onion	113 g	226 g
Garlic, cloves	2	4
Enchilada Spice Blend	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Flour Tortillas, 6-inch	6	12
Sour Cream	6 tbsp	12 tbsp
Sweet Potato	340 g	680 g
Tex-Mex Paste	1 tbsp	2 tbsp
Lime	1	1
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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



### Roast sweet potatoes

- Peel, then cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes, 2 tsp** (4 tsp) **Enchilada Spice Blend** and **1 tbsp** (1 ½ tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 18-20 min.

4



### Finish mushroom filling

- Return the same pan to medium-high.
- Add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**.
- Add **garlic, veggies** and **Tex-Mex sauce**. Cook, stirring often, until fragrant, 1 min. Season with **pepper**, to taste.

2



### Prep

- Meanwhile, core, then cut **poblano** into ¼-inch slices. (**TIP:** We suggest using gloves when prepping poblanos!)
- Pull stems off **portobello mushroom caps**, then discard. Cut **mushrooms** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).

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 tortillas!)
- Add **sour cream, lime zest, 1 tsp** (2 tsp) **lime juice** and **1 tbsp** (1 ½ tbsp) **water** to another small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

3



### Cook veggies and make Tex-Mex sauce

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, stir together **Tex-Mex paste, remaining Enchilada Spice Blend** and **2 tbsp** (¼ cup) **water** in a small bowl.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **poblanos** and **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.
- Transfer **veggies** to a plate.

If you've opted to get **Beyond Meat®**, add **patties** to the pan with **veggies**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min. \*\* Season with **salt** and **pepper**.

6



### Finish and serve

- Divide **sweet potatoes** between **tortillas**.
- Top with **mushroom filling**. Sprinkle **feta** over top. Dollop with **lime crema**.

## Dinner Solved!