



Everything  
But The Chef

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## Fearless Lamb Fajitas

Have no fear, our heroic lamb fajitas are here! Don't let the disguise fool you, these delicious Mexican tortillas are packed full of healthy, crunchy delights. They're whipped up faster than a speeding bullet too, so there's a lot to love. Best served with a sidekick to help you assemble.

 **Prep:** 10 mins  
**Cook:** 15 mins  
**Total:** 25 mins

 level 1

 extra  
spicy

 pantry  
items



Tortillas



Lamb Mince



Zucchini



Carrot



Mexican Seasoning



Tomato



Cheddar Cheese



Lettuce



Coriander

2P	4P	Ingredients
6	12	tortillas
1 tsp	2 tsp	olive oil *
200 g	400 g	lamb mince
1 tsp	2 tsp	HelloFresh Mexican seasoning
1	2	zucchini, grated
1	2	carrot, grated
1	2	tomato, diced
1 block	2 blocks	cheddar cheese, grated
1 head	2 heads	lettuce, washed & chopped

### Garnish

coriander leaves

⊕ May feature in another recipe

\* Good to have at home

### Nutrition per serving

Energy	3710	Kj
Protein	47.2	g
Fat, total	41.9	g
-saturated	16.2	g
Carbohydrate	73.2	g
-sugars	13.8	g
Sodium	1220	mg

### Measuretool

0 cm	1 cm	2 cm



**1** Preheat the oven to **200°C/180°C** fan forced.

**2** Wrap the **tortillas** in foil. Place the wrapped tortillas in the oven for **8-10 minutes** or until warmed through.

**3** Meanwhile, heat the **olive oil** in a large frying pan over a medium heat. Add the **mince** and half of the **HelloFresh Mexican seasoning** (if you like a bit of extra heat, add some more) and cook until brown. Stir in the **zucchini** and **carrot**, and continue to cook until tender. Season well with **salt** and **pepper**. Transfer to a bowl.

**4** Place the tortillas on a plate and serve immediately with the lamb mix, **tomato**, **cheddar cheese**, **lettuce**, and a sprinkling of **coriander**, if you like. The kids (and the big kids) will enjoy creating and assembling their own!

**Did you know?** Cheddar cheese has been produced since the 12th century and was stored in caves near the town of Cheddar in England.