



Mini Beef Fajitas

with Chipotle Sour Cream & Cheddar Cheese



Grab your Meal Kit with this symbol



Red Onion



Capsicum



Garlic



Tomato



Coriander



Sour Cream



Mild Chipotle Sauce



Tex-Mex Spice Blend



Beef Strips



Mini Flour Tortillas



Shredded Cheddar Cheese

Hands-on: 15 mins
Ready in: 20 mins

We know dinner time is precious, so we've given you a speedy version of beef fajitas. Just flavour the beef, stir-fry the veggies, then add an incredible amount of sour cream and cheese to top it off, and you've got a tasty Mexican meal in minutes.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	4 People
olive oil*	refer to method
red onion	1
capsicum	2
garlic	2 cloves
tomato	2
coriander	1 bag
sour cream	1 packet (100g)
mild chipotle sauce	1 tub (40g)
Tex-Mex spice blend	2 sachets
beef strips	1 packet
salt*	¼ tsp
mini flour tortillas	12
shredded Cheddar cheese	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2710kJ (647Cal)	583kJ (139Cal)
Protein (g)	42.2g	9.1g
Fat, total (g)	27.2g	5.9g
- saturated (g)	11.9g	2.6g
Carbohydrate (g)	53.9g	11.6g
- sugars (g)	10.0g	2.2g
Sodium (g)	1260mg	272mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

SPICY: You may find the chipotle sauce a bit spicy, leave it off if you prefer. Thinly slice the **red onion**. Thinly slice the **capsicum**. Finely chop the **garlic** (or use a garlic press). Finely chop the **tomatoes**. Roughly chop the **coriander**. In a medium bowl, combine the **chopped tomato**, a **drizzle of olive oil** and a **pinch of salt and pepper**. In a second medium bowl, combine the **sour cream** and **mild chipotle sauce**.



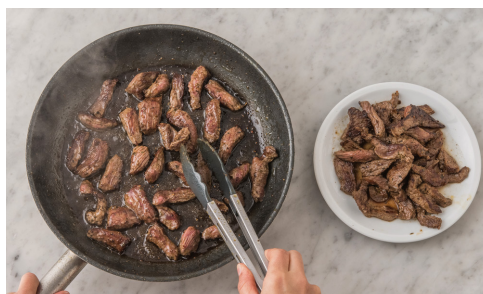
2. Flavour the beef

SPICY: The Tex-Mex spice blend is spicy, use less if you're sensitive to heat. In a third medium bowl, combine the **Tex-Mex spice blend** with a **drizzle of olive oil** and the **beef strips**. Toss to coat and set aside.



3. Cook the veggies

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Once hot, add the **onion** and **capsicum** and cook, tossing, until tender and lightly charred, **5 minutes**. Add the **garlic** and cook, tossing, until fragrant, **1 minute**. Season with the **salt** and a **pinch of pepper** and transfer to a separate bowl.



4. Cook the beef

Return the frying pan to a high heat with a **drizzle** more **olive oil**. Add **1/2** the **beef strips** and cook, tossing, until browned, **1-2 minutes**. Set aside on a plate and repeat with the **remaining beef strips**.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, or until warmed through.



6. Serve up

Bring everything to the table to serve. Build your fajitas by spreading a tortilla with chipotle sour cream, then top with the garlic veggies, beef strips, **shredded Cheddar cheese** and chopped tomatoes. Garnish with the coriander.

Enjoy!