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## Tasty Beef Fajitas with Fresh Salad & Cheddar Cheese

Have no fear, our delicious beef 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 these tasty fajitas.

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

 level 1

 nut free

 helping hands

### Pantry Items



Olive Oil



Red Onion



Garlic



Mexican Spice Mix



Beef Mince



Carrot



Zucchini



Classic Tortilla Wraps



Gem Lettuce



Tomatoes



Cheddar Cheese



Coriander

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QTY	Ingredients
1 tbs	olive oil *
½	red onion, finely sliced
2 cloves	garlic, peeled & crushed
600 g	beef mince
1 ½ tsp	Mexican spice mix (recommended amount)
1	carrot, grated
1	zucchini, peeled & grated
1 packet	classic tortilla wraps
1 head	gem lettuce, shredded
2	tomatoes, diced
1 block	Cheddar cheese, grated
1 bunch	coriander, leaves picked

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

#### Nutrition per serve

Energy	3080	Kj
Protein	48	g
Fat, total	32	g
-saturated	11.3	g
Carbohydrate	59.3	g
-sugars	7.8	g
Sodium	938	mg



**You will need:** *chef's knife, chopping board, garlic crusher, box grater, large frying pan, and a wooden spoon.*

**1** Heat the **olive oil** in a large frying pan. Add the **red onion** and **garlic** and cook, stirring, for **3 minutes** or until softened. Add the **beef mince** and cook, breaking up with a wooden spoon, for **4-5 minutes** or until browned. Add the **Mexican spice mix** (**caution: spicy**) and cook, stirring, for **1 minute** or until fragrant. Add the **carrot** and **zucchini** and cook, stirring, for **3 minutes** or until softened. Season to taste with **salt** and **pepper**.



**2** Meanwhile, heat the **classic tortilla wraps** in the microwave, sandwich press or wrap in foil and place in a **180°C/160°C fan-forced oven** for **5 minutes**.

**3** To serve, fill the tortillas with the Mexican beef mince mixture, **gem lettuce**, fresh **tomato** and a handful of **grated Cheddar cheese**. Garnish with the **coriander leaves**. Enjoy!



**Did you know?** Fajitas come from Tex-Mex cuisine and the first use of the word 'fajita' is as recent as 1971.