



# Carb Smart Fajita Beef Salad

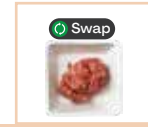
with Lime Crema

Smart Meal

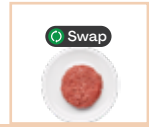
25 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



Ground Turkey  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Beef  
250 g | 500 g



Mexican Seasoning  
2 tbsp | 4 tbsp



Sweet Bell Pepper  
1 | 2



Red Onion  
1 | 2



Garlic, cloves  
2 | 4



Red Cabbage, shredded  
113 g | 226 g



Baby Spinach  
113 g | 227 g



Greek Yogurt  
1 | 2



Lime  
1 | 2

**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.

Pantry items | Salt, sugar, oil, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, zester

1



## Prep

- Before starting, wash and dry all produce

- Core, then cut **peppers** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Zest, then juice **lime**.

4



## Cook veggies

- Reheat the same pan (from step 2) over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers, onions** and **remaining Mexican Seasoning**. Season with **salt** and **pepper**, then cook, stirring often, until **veggies** are slightly softened, 2-3 min.

2



## Cook beef

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat. Add **garlic** and **half the Mexican Seasoning** and cook, stirring often, until fragrant, 1min. Season with **salt** and **pepper**.
- Transfer **beef** to a medium bowl. Set aside.

5



## Dress salad

- Meanwhile, combine **lime juice**, **1 tsp** (2 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** in a large bowl.
- Add **cabbage** and **baby spinach**. Season with **salt** and **pepper**, then toss to combine.

3



## Make lime crema

- Meanwhile, add **yogurt**, **lime zest** and **2 tbsp** (4 **tbsp**) **water** in a small bowl. Season with **salt** and **pepper**, then stir to combine.

6



## Finish and serve

- Divide **salad** between plates.
- Top with **veggies**, then **beef**.
- Drizzle **lime crema** over top.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 2 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**\*\*

## 2 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain excess fat.

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