



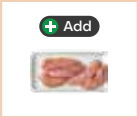
Tex-Mex Portobello and Pepper Fajitas

with Lime Crema

Veggie

Spicy

30 Minutes



Chicken Breast Tenders
310 g | 620 g

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://www.hellofresh.ca)



Portobello Mushroom
2 | 4



Hot Pepper
1 | 2



Yellow Onion
1 | 2



Garlic, cloves
2 | 4



Enchilada Spice Blend
1 tbsp | 2 tbsp



Feta Cheese, crumbled
1/4 cup | 1/2 cup



Flour Tortillas
6 | 12



Sour Cream
2 | 4



Tex-Mex Paste
1 tbsp | 2 tbsp



Lime
1 | 1



Sweet Bell Pepper
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 | Oil, pepper, salt

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, paper towels, 2 small bowls, zester

1



Roast peppers

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Core, then cut **bell peppers** into ½-inch strips.
- Meanwhile, core, then cut **hot pepper** into ¼-inch slices. (**TIP:** We suggest using gloves when prepping hot peppers!)
- Add **peppers, hot pepper, 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, 8-10 min.

2



Prep

- **+ Add | Chicken Breast Tenders**
- 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). Cut **any remaining lime** into wedges.

3



Cook veggies and make 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 **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **onions** are tender-crisp, 3-4 min.
- Transfer **veggies** to a plate.

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, onions** and **Tex-Mex sauce**. Cook, stirring often, until fragrant, 1 min. Season with **pepper**, to taste.

5



Warm tortillas and make 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. Stir to combine.

6



Finish and serve

- **+ Add | Chicken Breast Tenders**
- Divide **roasted peppers** between **tortillas**.
- Top with **mushroom filling**. Sprinkle **feta** over top. Dollop with **lime crema**.

Measurements
within steps

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

2 | Bake chicken and prep

+ Add | Chicken Breast Tenders

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Arrange on an unlined baking sheet. Drizzle **1 tbsp (2 tbsp) oil** over top. Bake in the **top** of the oven until golden-brown and cooked through, 12-14 min. **

6 | Finish and serve

+ Add | Chicken Breast Tenders

Thinly slice **chicken**. Divide **chicken** between **tortillas**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.