



Carb Smart Beef Fajita Plates

with Chive Crema and Sweet Potato Rounds

Carb Smart

20 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Issue with your meal? Scan the QR code to share your feedback.

-  Ground Beef
-  Ground Chicken
-  Sweet Bell Pepper
-  Yellow Onion
-  Sweet Potato
-  Sour Cream
-  Cheddar Cheese, shredded
-  Enchilada Spice Blend
-  White Wine Vinegar
-  Garlic, cloves
-  Chives

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Garlic Guide for Step 5:

- Mild: ½ tsp (¼ tsp)
- Medium: ¾ tsp (½ tsp)
- Extra: 1 tsp (1 tsp)

Bust out

Baking sheet, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Chicken*	250 g	500 g
Sweet Bell Pepper	1	2
Yellow Onion	1	2
Sweet Potato	2	4
Sour Cream	3 tbsp	6 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Enchilada Spice Blend	1 tbsp	2 tbsp
White Wine Vinegar	½ tsp	1 tsp
Garlic, cloves	1	2
Chives	7 g	14 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook beef and chicken to a minimum internal temperature of 74°C/165°F.

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

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.



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1



Roast sweet potato rounds

- Cut **sweet potatoes** into ¼-inch rounds.
- Add **sweet potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 unlined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 16-18 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Cook veggies

- Heat the same pan over medium-high.
- Add ½ **tbsp** (1 **tbsp**) **oil**, then **onions** and **peppers**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min.
- Season with **salt**, **pepper** and **remaining Enchilada Spice Blend**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min.
- Add **beef**, then toss to combine.

2



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Roughly chop **chives**.

5



Make chive crema

- Meanwhile, add **sour cream**, **half the chives**, ½ **tsp** (1 **tsp**) **vinegar** and **remaining garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine.

3



Cook beef

- 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 **half the garlic** and **half the Enchilada Spice Blend**. Cook, stirring often, until fragrant, 1 min.
- Season with **salt** and **pepper**.
- Transfer **beef** to a plate.

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

6



Finish and serve

- Arrange **sweet potato rounds** on plates in a single layer. Top with **veggies** and **beef**, then **cheese**.
- Dollop **chive crema** over top.
- Sprinkle with **remaining chives**.

Dinner Solved!