

READY IN:



30 MINS



2  
PORTIONS

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## Chili Beef Fajitas

with Sweet Corn, Citrus Sour Cream and  
Cajun Spiced Baby Yukon Gold Potatoes

### Ingredients included:



Red Onion



Garlic Clove



Red & Yellow  
Bell Pepper



Cilantro



Red Chili  
Pepper



Ground Beef



Paprika



Baby Yukon  
Gold Potatoes



Fresh Sweet  
Corn



Chopped  
Tomatoes



Sour Cream



Lime



Tortillas



Cajun Spice

**STORAGE:** Keep ingredients refrigerated. Best consumed by date on label.

**NEEDED FROM HOME:** salt, pepper, canola oil and water

**FOOD SAFETY REMINDERS:** Wash hands before handling food and after any interruption. Thoroughly wash fresh fruit or vegetables before cutting. Wash, rinse and sanitize all equipment before and after use.



- \* Preheat oven to 425 degrees.
- \* Remove core and seeds from bell peppers and cut into ¼" strips. Deseed and mince chili.
- \* Peel and mince garlic. Peel and small dice red onion – ¼".
- \* Remove cilantro leaves from stems and rough chop. Open canned tomatoes.
- \* Strip corn from cob and break up into individual kernels.



- \* Place peppers in a large bowl and coat with 1 tablespoon canola oil and a pinch of salt and pepper. Lay out evenly on a baking sheet and roast in oven for about 20 minutes until browned and crispy on the edges. Hold warm.
- \* Wash and dry potatoes. Place potatoes in a large bowl and coat with 1 tablespoon canola oil and cajun spice. Mix together thoroughly, lay out evenly on a baking sheet and roast in oven for 25-30 minutes until crispy on the outside and soft in the center. Hold warm.



- \* Heat 1 tablespoon canola oil in a large skillet over medium high heat.
- \* When hot, fry ground beef until evenly browned. Set aside.
- \* Return frying pan to heat with another tablespoon of canola oil. When hot, cook red onion, stirring often for 5 minutes. Add chili, garlic and hot paprika, cook for 1 minute more, then add corn.
- \* After 2 minutes, add tomatoes and water. Season with salt and pepper and cook for 5 minutes more.
- \* For the last minute of cooking, add cilantro and browned beef, cover, then set ground beef mixture aside.



- \* Place sour cream in a mixing bowl. Zest lime into bowl then cut in half and squeeze the juice from 1 half into the bowl. Add a pinch of salt and pepper and mix citrus sour cream thoroughly. Cut remaining half of lime into wedges for juicing.
- \* Heat tortillas in oven for 1 minute. Serve warm tortillas with peppers, beef mixture, citrus sour cream and cajun potatoes in separate bowls for build your own fajitas with lime wedges on the side.
- \* Alternately—the ingredients can be rolled in tortillas in advance and served ready to eat with potatoes on the side.

**Allergen Advice: Allergens in this recipe are shown in bold below**

**Contains: Milk, Gluten, Wheat**

**RECIPE AND ALLERGEN DISCLAIMER:** The nutrition information contained in this recipe is based on calculated data and should be used for informational purposes only. We do not guarantee the accuracy of nutrition information since the information may change due to product formulation, recipe substitutions, portion size variation and other factors as you prepare the recipe. While we provide a list of all ingredients on your nutrition label, all of our ingredients are produced in a facility that also processes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soy. Our staff are trained to follow food safety procedures in our kitchens and take steps to prevent cross-contact with other foods. However since cross-contamination may occur, we can never guarantee a dish is completely free from any allergens or specific ingredients due to product formulation change or possible alteration of the recipe. Individuals with food allergies or specific dietary concerns should speak with a member of our staff for individual assistance. **FRESH AT HOME DOES NOT REPRESENT OR WARRANT THAT THE NUTRITION, INGREDIENT, ALLERGEN AND OTHER PRODUCT INFORMATION IS ACCURATE OR COMPLETE.**