

# Cheesy Steak Fajitas with Peppers and Sour Cream

hellóchef

In Tex-Mex cuisine, Fajitas describe grilled meats served over flour or corn tortillas.

Cals 1084 • Prot 71 • Carbs 98 • Fat 45

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🕒 cook: 25 min

R3366



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Fajitas	2 ppl	3 ppl	4 ppl	
Steak strips	350	525	700	Grams
Red onion	1	2	2	Piece
Red pepper	1	2	2	Piece
Yellow pepper	1	1	2	Piece
Olive oil	2	3	4	Tbsp
Smoked paprika powder	2	4	4	Grams
Fajita seasoning	10	15	20	Grams
Chipotle powder	2	2	4	Grams
Water	20	30	40	ML
Salt	0.5	0.5	1	Tsp
Black pepper	0.5	0.5	1	Tsp
Grated orange cheddar 4*	90	120	180	Grams
8" tortilla wraps 10*, 11*	6	9	12	Piece
To serve				
Sour cream 4*	60	90	120	Grams
Fresh coriander	15	15	15	Grams

Allergens

\*4 Milk, \*10 Wheat, \*11 Gluten

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	4533 / 1084
Fat (g)	45
of which saturates (g)	24.7
Carbohydrate (g)	98
of which sugars (g)	10.6
Fiber (g)	5.5
Protein (g)	71.1
Salt (g)	4.6

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep

Peel and finely slice the **onion**. Finely slice the **red** and **yellow peppers**.



2 Fry steak

Heat a non-stick pan over a high heat with a drizzle of **oil**. Once hot, add the **steak strips** and fry for 3 min. Transfer the **steak strips** to a plate and set aside.



3 Fry vegetables

Return the pan to a medium heat with a second drizzle of **oil**. Add the **onion** and **peppers** and fry for 3-4 min.



4 Season

Return the **steak strips** to the pan along with the **smoked paprika, fajita seasoning**, a pinch of **chipotle (spicy!)** and a splash of water. Fry, stirring, for 2 min or until the liquid has evaporated. Season with **salt** and **pepper**.

**Tip!** Sensitive to spice? Go easy on the chipotle powder!



5 Add cheese

Sprinkle the **steak strips** and the **vegetables** with the **grated cheddar**. Remove the pan from the heat and cover with a lid. Set aside for a while or until the **cheese** melts.



6 Serve

Heat the **tortilla wraps** in a microwave or in a hot dry pan. Load them with the **cheesy steak** and **vegetable** filling. Top with dollops of **sour cream** and garnish with **fresh coriander** leaves.