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SWEET POTATO & POBLANO FAJITAS

with Pepper Jack, Pico de Gallo & Lime Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Sweet Potatoes *
(2 | 4)



Yellow Onion
(1 | 2)



Poblano *
(1 | 2)



Southwest Spice
(1 | 2)



Roma Tomato *
(1 | 2)



Cilantro *
(1 | 2)



Lime *
(1 | 1)



Sour Cream *
(1 | 2)
Contains: Milk



Shredded Pepper Jack *
(1 | 2)
Contains: Milk



Flour Tortillas *
(1 | 2)
Contains: Wheat

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

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CHEF'S TIP

In step 4, we instruct you to warm your tortillas in the microwave. This method will yield steamy-soft 'tillas. To add a little more depth to your dish, try charring them over the flames of your gas stove instead. Using tongs and working one at a time, place tortillas directly on the burner until they blister, a few minutes per side.

1.



Preheat oven to 425 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Core, deseed, and thinly slice **poblano**.

2.



Toss **sweet potatoes** on one side of a baking sheet with a **drizzle of oil**, **half the Southwest Spice**, **salt**, and **pepper**. Toss **sliced onion** and **poblano** on empty side with a **drizzle of oil**, remaining Southwest Spice, **salt**, and **pepper**. (For 4 servings, divide sweet potatoes and veggies between two sheets.) Roast until everything is browned and tender, 20–25 minutes. (Keep an eye out—veggies may finish before sweet potatoes. If so, remove from sheet and continue roasting sweet potatoes.)

3.



Meanwhile, dice **tomato**. Finely chop **cilantro**. Quarter **lime**. In a small bowl, combine **minced onion**, tomato, cilantro, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream** with a squeeze of lime juice to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

4.



Once everything is done roasting, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

5.



Divide **tortillas** between plates. Fill with **sweet potato wedges** and **roasted veggies**. Top with **cheese**, **pico de gallo**, and **lime crema**. Serve with any **remaining lime wedges** on the side.