



Product Spotlight: Corn

Keep your corn in their husks and store in the fridge for up to 5 days. For longer storage, cut off the kernels and freeze in an airtight container.



Beef Fajita Pasta

A fun, flavour-packed beef fajita pasta loaded with beef strips, colourful veggies, and pasta in a zesty tomato sauce, with fresh lime wedges for a tasty twist the whole family will love!



30 minutes



4/6 servings



Beef

Switch it up!

Make the pasta sauce creamy! Stir sour cream, cream cheese or cooking cream through the sauce at the end. Or toss pasta through the original sauce, transfer to an oven dish and top with shredded cheese to make a fajita pasta bake!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	51g	25g	91g/96g

FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	1 packet	1 packet
BROWN ONION	1	1
GREEN CAPSICUM	1	2
CORN COBS	2	3
GARLIC CLOVES	2	3
BEEF STIR FRY STRIPS	600g	600g + 300g
MEXICAN SPICE MIX	1 packet	2 packets
TINNED CHERRY TOMATOES	400g	2 x 400g
LIME	1	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Add a can of drained black beans or kidney beans for extra heartiness.

Top the pasta with crushed corn chips, diced avocado or guacamole and fresh coriander leaves. For some spice add jalapeño, or drizzle with chipotle mayo or your favourite hot sauce.

No gluten option – pasta is replaced with GF pasta.

Mexican spice mix: smoked paprika, ground cumin, dried oregano.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**.



2. PREPARE THE INGREDIENTS

Slice **onion** and dice **capsicum**, remove **corn kernels** from cob and crush **garlic**.



3. BROWN THE BEEF STRIPS

Heat a large frypan over high heat with **oil**. Season **beef strips** with **salt and pepper**. Add to pan, in batches, and cook for 2 minutes until browned. Remove to a plate. Keep pan over heat and reduce to medium-high heat for step 4.



4. SIMMER THE SAUCE

Add extra **oil** to pan as necessary. Add **onion, capsicum, garlic** and **corn**. Sauté for 5 minutes until softened. Add **spice mix** and cook for a further 1 minute. Add **cherry tomatoes** (see notes). Simmer for 5 minutes.



5. ADD PASTA & TOSS

Add **beef strips, pasta** and **cooking liquid** to the sauce. Toss to combine. Remove from heat and add **lime zest** (wedge remaining lime to serve). Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide **pasta** among bowls. Serve with **lime wedges** (see notes).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

