

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Avocado

Did you know avocado trees do not self-pollinate? They need another avocado tree close by in order to grow. So romantic!



2 Beef Fajita Share Plate

Build your own fajitas with the family! Soft tortillas served with Mexican beef fajita filling, guacamole and fresh salad.

 25 minutes

 2 servings




 Beef

13 August 2020

Spice it up!

You can add grated cheese or salsa to the platter to go with your fajitas! Fresh coriander or sliced spring onions also make a nice addition.

FROM YOUR BOX

BEEF STRIPS 	300g
RED ONION	1/2 *
GREEN CAPSICUM	1
MEXICAN SPICE MIX	1 packet
FESTIVAL LETTUCE	1
TOMATO	1
AVOCADO	1
SOUR CREAM	1/2 tub (100g) *
LIME	1
TORTILLAS	8 pack
 TINNED MIXED BEANS	400g
 CORN COB	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper


KEY UTENSILS

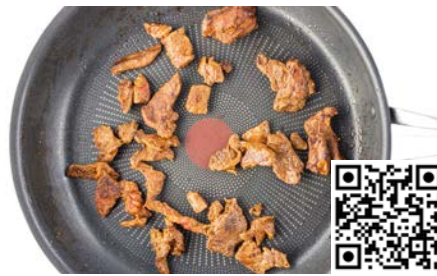
large frypan

NOTES

No beef option – beef strips are replaced with **chicken stir fry strips**. Keep the chicken in the pan for step 4 to cook with the vegetables.

No gluten option – flour tortillas are replaced with **corn tortillas**. Warm tortillas in a dry frypan according to packet instructions.

 **VEG OPTION** – Ingredients are replaced with **vegetarian alternatives** – follow the cooking instructions as directed.



1. COOK THE BEEF STRIPS

Set oven to 200°C (see notes).

Heat a frypan over high heat. Coat beef with **oil, salt and pepper**. Cook for 1-2 minutes until browned. Remove to a plate and reduce pan heat to medium-high.

 **VEG OPTION** – Skip this step.




4. MAKE THE GUACAMOLE

Mash avocado with sour cream and 1/2 lime juice (wedge remaining). Season with **salt and pepper**.



2. SAUTÉ THE VEGETABLES

Slice onion and capsicum. Add to pan as you go along with **1 tbsp oil** and spice mix. Cook for 2-3 minutes until softened. Stir in **1/2 cup water** and cook for 8-10 minutes (see step 5).

 **VEG OPTION** – Cook as above. Drain beans and remove corn from cob. Add to pan at the same time as capsicum.



5. WARM THE TORTILLAS

Wrap tortillas in baking paper or foil and place in the oven for 5 minutes to heat through.

Meanwhile, stir beef strips through vegetables to warm through. Season with **salt and pepper**.



3. PREPARE THE SALAD

Roughly tear and rinse lettuce leaves. Slice tomato. Set aside.



6. FINISH AND PLATE

Serve fajita mix with tortillas, fresh salad, guacamole and lime wedges.

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 **0481 072 599** or send an email to hello@dinnertwist.com.au

