

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

 4 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 	600g
RED ONION	1
CAPSICUM STRIPS	1 tub
MEXICAN SPICE MIX	1 packet
FESTIVAL LETTUCE	1
TOMATOES	2
AVOCADOS	2
LIME	1
TORTILLAS	8 pack
 TINNED MIXED BEANS	2 x 400g
 CORN COB	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper


## KEY UTENSILS

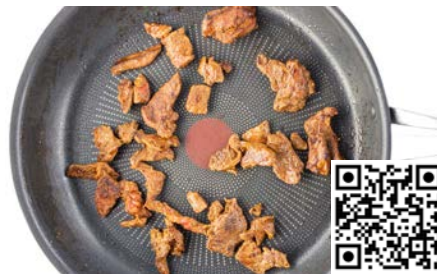
large frypan

## 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 in batches 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 avocados with 1/2 lime juice (wedge remaining) and season with **salt and pepper**.



### 2. SAUTÉ THE VEGETABLES

Slice onion and add to pan along with **2 tbsp oil** and spice mix. Cook for 5 minutes until softened. Stir in drained capsicum strips, **3/4 cup water** and cook for 8-10 minutes (see step 5).

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



### 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 tomatoes. 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](mailto:hello@dinnertwist.com.au)

