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Beef Fajitas with Red Capsicum

and Sweetcorn and Tomato Salsa.



30-40min



4 Portions

Grab the sombreros and maracas and be transported to Mexico with these spice-filled beef fajitas. The beef is coated in traditional Mexican spices and then flash-fried in a pan. Pop it on a tortilla with some aioli and refreshing corn salsa, wrap it all up and devour!

What we send

- chipotle sauce ⁶
- spice mix
- corn kernels
- aioli ^{3,7}
- parsley
- tortillas ¹
- roma tomatoes
- red capsicum
- grass-fed beef stir-fry strips

What you'll require

- olive oil
- salt and pepper

Utensils

- foil
 - large frypan
 - paper towel
 - sieve
- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

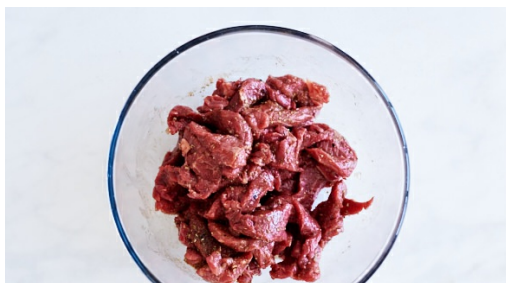
Instead of preparing each tortilla before serving, place the separate ingredients on the table and get each family member to wrap their own.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.

Nutrition per serving

Energy 760.0kcal, Fat 41.1g, Proteins 35.1g, Carbs 57.6g



1. Marinate beef

Pat the **beef strips** dry with paper towel and place in a large bowl. Add 1 tbs **oil** and the **spice mix**. Season with **salt and pepper** and toss well to combine. Preheat oven to 180C.



2. Prepare ingredients

Discard the **capsicum** seeds and membrane and cut into thin strips. Rinse the **corn** in a colander then drain.



3. Make salsa

Dice the **tomatoes** and place in a medium bowl. Pick the **parsley** leaves (discard stems) and coarsely chop. Add to the bowl with the **corn** and 1 tbs **oil**. Toss to combine.



4. Heat tortillas

Wrap the stack of **tortillas** in foil and warm in oven for 10 mins.



5. Cook capsicum

Heat 1 tbs **oil** in a large frypan over high heat and stir-fry the **capsicum** for 2-3 mins until softened. Transfer to a bowl and cover with foil to keep warm.



6. Cook beef

Heat the same frypan over medium-high heat and stir-fry the **beef**, in two batches, for 2-3 mins until just cooked through. Spread each **tortilla** with a little **aioli** then top with beef, **capsicum** and some **salsa**. Wrap up and serve with **spicy chipotle sauce** for the parents.