



HelloFresh.com.au

hello@hellofresh.com.au | (02) 8188 8722

WK43
2016



Retro Lamb Fajitas with Cheese & Salad

We are fully embracing retro Australian Mexican cuisine with this dish. Tender lamb mince is nestled up to all the classic (if not authentically Mexican) fillings: wonderfully daggy gem lettuce, Cheddar cheese and tomato. Embrace it dude! It's gonna be delicious.



Prep: 10 mins

Cook: 15 mins

Total: 25 mins



level 1



spicy



outdoor dining

Pantry Items



Olive Oil



Red Onion



Garlic



Mexican
Spice Mix



Lamb Mince



Carrot



Classic Tortilla
Wraps



Gem Lettuce



Roma Tomatoes



Cheddar Cheese



Coriander

JOIN OUR PHOTO CONTEST



#HelloFreshAU

2P	4P	Ingredients
2 tsp	4 tsp	olive oil *
1	2	red onion, finely sliced
1 clove	2 cloves	garlic, peeled & crushed ⊕
½ sachet	1 sachet	Mexican spice mix (recommended amount)
1 packet	2 packets	lamb mince
1	2	carrot, peeled & grated
4	8	classic tortilla wraps
1 head	2 heads	gem lettuce, shredded 🌿
1	2	roma tomato, diced 🌿
1 block	2 blocks	Cheddar cheese, grated
1 bunch	2 bunches	coriander, leaves picked

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	3210	Kj
Protein	49.3	g
Fat, total	31.9	g
-saturated	11.5	g
Carbohydrate	65	g
-sugars	12.4	g
Sodium	846	mg



You will need: *chef's knife, chopping board, garlic crusher, box grater, medium frying pan, wooden spoon and aluminium foil.*

1 Heat the **olive oil** in a medium frying pan over a medium-high heat. Add the **red onion** and cook, stirring, for **3 minutes**, or until soft. Add the **garlic** and **Mexican spice mix** and cook, stirring, for **1 minute**, or until fragrant. Add the **lamb mince** and cook, breaking up with a wooden spoon, for **4-5 minutes**, or until browned. Add the **carrot** and cook, stirring, for **3 minutes**, or until softened.



2 Meanwhile, heat the **classic tortilla wraps** in the microwave or wrap them in foil and place in a **180°C/160°C** fan-forced oven for **5 minutes**.

3 To serve, fill the tortillas with the lamb mixture, **gem lettuce**, **roma tomato** and **Cheddar cheese**. Garnish with the **coriander leaves**.



Did you know? The practice of rolling tortillas around other food dates back to the Mayan times.