



RETRO LAMB FAJITAS

with Cheese & Salad



No garlic crusher,
no worries



Red Onion



Garlic



Carrot



Mexican Spice Mix



Lamb Mince



Baby Spinach Leaves



Roma Tomato



Cheddar Cheese



Coriander



Classic Tortilla Wraps

Pantry Staples



Olive Oil

Hands-on: **15 mins**
Ready in: **25 mins**

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: Baby Spinach Leaves, Cheddar cheese and tomato. Embrace it dude! It's gonna be delicious.

BEFORE YOU START

You will need: **chef's knife**, **chopping board**, **garlic crusher**, **box grater**, **medium frying pan**, **wooden spoon** and **aluminium foil**. Let's start cooking the **Retro Lamb Fajitas with Cheese & Salad**



1 GET PREPPED

Preheat the oven to **180°C/160°C fan-forced** (if using). Finely slice the **red onion**.
🌱 To crush the **garlic**, lay the **garlic** clove on a chopping board. Place a chef's knife flat on top of the clove and press down firmly to crush. Finely chop the **garlic**. Peel and grate the **carrot**.



2 COOK THE ONION AND GARLIC

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.



3 COOK THE LAMB AND CARROT

Add the **lamb mince** to the pan 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.



4 PREP THE FAJITA TOPPINGS

Meanwhile, roughly chop the **baby spinach leaves**. Dice the **tomato**. Grate the **Cheddar cheese**. Pick the **coriander** leaves.



5 HEAT THE TORTILLAS

Heat the **classic tortilla wraps** in the microwave for **10-15 seconds** or until warmed through. Alternatively, wrap in foil and place in the oven for **5 minutes**.



6 SERVE UP

Fill the **tortillas** with the lamb mixture, **baby spinach leaves**, **tomato** and **Cheddar cheese**. Garnish with the **coriander** leaves.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
red onion 🌱	½	1
garlic 🌱	1 clove	2 cloves
carrot	1	2
olive oil*	2 tsp	1 tbs
Mexican spice mix (recommended amount): (2 tsp)	½ sachet	1 sachet (1 tbs)
lamb mince	1 packet	2 packets
baby spinach leaves 🌱	½ bag	1 bag
roma tomato	1	2
Cheddar cheese	1 block	2 blocks
coriander 🌱	½ bunch	1 bunch
classic tortilla wraps	4	8

*Pantry Items | 🌱 Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2870	544
Protein (g)	42.6	8.1
Fat, total (g)	29.2	5.5
- saturated (g)	10.7	2
Carbohydrate (g)	57.1	10.8
- sugars (g)	10	1.9
Sodium (g)	982	186

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