



# Bell Pepper and Mushroom Fajitas

with cheese and avocado creme

Veggie Quick Cook 20-25 mins

8



Onion



Bell Pepper



Mushrooms



Mexican Style Spice Mix



Tortilla



Coriander



Avocado



Creme Fraiche



Lime



Grated Cheese Mix

Pantry Items: Oil, Salt, Pepper



## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Ingredients

	2P	4P
Onion	1 unit	2 units
Bell Pepper	1 unit	2 units
Mushrooms	250 g	500 g
Mexican Style Spice Mix	1 sachet	2 sachets
Tortilla	4 units	8 units
Coriander	10 g	20 g
Avocado	1 unit	2 units
Crema Fraiche	62.5 g	125 g
Lime	1 unit	2 units
Grated Cheese Mix	50 g	100 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	523.5 g	100 g
Energy (kJ/kcal)	2656 kJ/ 634.8 kcal	507.3 kJ/ 121.3 kcal
Fat (g)	41.6 g	7.9 g
Sat. Fat (g)	17.9 g	3.4 g
Carbohydrate (g)	53.8 g	10.3 g
Sugars (g)	12.3 g	2.3 g
Protein (g)	18.8 g	3.6 g
Salt (g)	1.5 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
Head online or use the app to  
rate this recipe.



You can recycle me!



### Prep the Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve, peel and chop the **onion** into small pieces. Halve the **bell pepper**, remove the core and thinly slice. Chop the slices in half.
- Wipe the **mushrooms** dry with kitchen paper and cut them into slices.
- Mix the **onion, pepper** and **mushrooms** in a bowl together with **salt, pepper** and half the **Mexican style spice mix**. Coat with a good drizzle of **oil** and toss again.
- Chop the **lime** into quarters.



### Serve and Enjoy

- Serve the vegetables, **avocado** creme, **coriander**, **cheese**, and remaining **lime** wedges in different bowls so everyone can top their fajitas at the table.

### Enjoy!



### Time to Fry

- Heat a drizzle of **oil** in a pan over medium-high heat.
- Fry the **onion, pepper** and **mushrooms** for 10-12 mins or until tender and golden brown.
- Pop half the **tortillas** (double for 4p) into the oven to warm, 1-2 mins.



### Make Your Filling

- Roughly chop the **coriander** (stalks and all).
- Halve the **avocado** and remove the pit. Use a tablespoon to scoop the flesh out into a bowl.
- Mix in half the **crema fraiche** (double for 4p), remaining **Mexican style spice mix**, and the juice of two **lime** wedges (double for 4p).
- Season to taste with **salt** and **pepper**. Mash everything with a fork.

**TIP:** You can also use a blender if you want a smoother consistency or if your avocado is not quite ripe yet.