

# Mexican Fajitas

Authentic Boojum Fajitas  
ready in minutes



Read through all of the steps to familiarise yourself with the timeline and required tasks. Note that some tasks occur at the same time.

**15 mins**

**Serves 4**

**Medium heat**

Step	Task	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
1	Veg Prep															
2	Heat 3 Bean Chilli															
3	Tortillas															
4	Saute Veg															
5	Warm Rice															
6	Sides															
7	Serve															
8	Time to eat															



Remember to recycle your pouches & cardboard.



Use by date:  
See side of box

## 3 Bean Chilli



3 Bean Chilli



Tortillas



Cheese



Sour Cream



Rice



Peppers



Onion



Tomato Salsa



Salsa Verde



Pickled Onions



Jalapenos

	Milk	Soya	Nuts	Egg	Celery	Wheat	Mustard	Sulphites
3 Bean Chilli								✓
Tortillas						✓		
Cheese	✓							
Sour Cream	✓							
Rice								
Peppers								
Onion								
Tomato Salsa								
Salsa Verde								
Jalapenos								
Pickled Onions								✓



## Before you start



Utensils at the ready



Wash your veggies



Have your frying pan ready



Wash your hands



### 1. Veg Prep

(i.) Pre heat the oven to 190°C. **This is important.**

(ii.) Wash the peppers. Halve the peppers, discard the cores and seeds. Slice both evenly into thin strips.

(iii.) Trim the top off the onion, leave the root on then peel. Slice the onion in half lengthways, slice thinly.



### 2. Heat 3 Bean Chilli

(i.) Decant the 3 bean chilli in to a medium sized sauce pan.

(ii.) Turn heat to medium and gently bring temperature up to a slow boil.

(iii.) Be careful not to catch the bottom.



### 3. Tortillas

(i.) Wrap the tortillas in one layer of aluminium foil. Make sure to cover all sides.

(ii.) Place the tortillas (wrapped in foil) in the centre of the pre heated oven. Set the timer for 5 minutes.



### 4. Saute Veg

(i.) Grab a saute pan and add a drizzle of oil and heat until smoking on medium to high heat.

(ii.) Add the sliced peppers and onions. Season with salt and pepper.

(iii.) Saute for approximately 4 minutes, toss occasionally.



### 5. Warm Rice

(i.) In a medium sized sauce pan, add 50ml of water and place on a medium heat setting.

(ii.) Empty rice from pouch into pan. Reheat for 4 minutes or until steaming and piping hot. Stir often.

(iii.) Be careful the rice does not stick to the bottom of the pan. Transfer to a large bowl ready for serving.



### 6. Sides

(i.) As the other items are heating, place the sour cream, cheese, pickled onions, jalapenos, tomato salsa and salsa verde in serving bowls and place on the table family style, ready for serving.



### 7. Serve

(i.) Serve the 3 Bean family style in a large bowl.

(ii.) Remove the tortillas from the oven and place on the table in the foil.

(iii.) Serve the sauteed veg in another large bowl or serving dish.



### 8. Time to eat

(i.) Serve everything family style on the table ready for a Boojum feast.

(ii.) Build endless flavour combinations by layering all of the ingredients in bowls or filled tortillas.

(iii.) Some chopped coriander goes great over everything.

(iv.) The tomato salsa has a mild spice, to turn up the heat add salsa verde (medium spice).

Proud of your masterpiece? Take a pic & share with friends. #BoojumAtHome