

MARLEY SPOON



Sheet Pan Salmon & Sweet Potato Fajitas

with Salsa & Guacamole

 45min  2 Servings

What makes fajitas so tasty? Sizzling peppers and onions! We pair these classic veggies with sweet potatoes and salmon for a knockout dinner. We toss the sweet potatoes with taco seasoning and roast them until they soften and caramelize. Warm corn tortillas hold the fillings, and we top it all off with crisp lettuce, shredded cheese, ready-made salsa, guacamole, and a squeeze of lime –it’s a weeknight-friendly fajita fiesta!

What we send

- 2 sweet potatoes
- ¼ oz taco seasoning
- 1 red onion
- 1 poblano pepper
- 1 romaine heart
- 1 lime
- 6 (6-inch) corn tortillas
- 2 oz guacamole
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷
- 10 oz pkg salmon filets ⁴

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Cooking tip

Microwave tortillas: wrap tortillas in a paper towel and microwave until warm, 30-60 seconds.

Allergens

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 49g, Carbs 116g, Protein 47g



1. Prep sweet potatoes

Preheat the oven to 475°F with a rack in the lower third.

Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges. On ⅔ of a rimmed baking sheet, toss potato wedges with **taco seasoning** and **1 tablespoon oil**; season with **salt** and **pepper**.



4. Prep toppings, cook fish

Halve **romaine** lengthwise. Finely shred half crosswise (save rest for own use). Cut **lime** into wedges.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **salmon**, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more.



2. Prep onions & peppers

Halve and thinly slice **all of the onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise. On remaining ⅓ of the baking sheet, toss peppers and onions with **1 tablespoon oil**; season with **salt** and **pepper**.



5. Warm tortillas

Wipe out skillet and set over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil or a clean kitchen towel as you go to keep tortillas warm. Repeat with remaining tortillas.



3. Bake veggies, prep fish

Bake **sweet potatoes, peppers**, and **onions** on the lower oven rack, rotating and stirring halfway, until sweet potatoes are tender and all of the veggies are browned in spots, about 30 minutes (watch closely).

Meanwhile, pat **salmon** dry; season all over with **salt** and **pepper**.



6. Finish & serve

Serve **salmon, sweet potatoes, onions**, and **peppers** in **warm tortillas** with **guacamole, salsa, lettuce**, and **shredded cheese** sprinkled over top. Serve with **lime wedges** on the side for squeezing over. Enjoy!