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Fiery Pork Fajitas

with Blistered Peppers and Guacamole

Fajitas are a guaranteed crowd pleaser—especially when guacamole is involved. If you don't want your fajitas on the fiery side, simply cut back on the Thai chili pepper!

Prep: 35 min

level 1

nut free

dairy free



Boneless Pork Loin Chops



Spinach Flour Tortillas



Avocado



Red Bell Pepper



Cilantro



Lemon



Red Onion




Thai Chili Pepper



Southwest Spice Blend

Ingredients

| | 2 People | 4 People |
|---|----------|----------|
| Boneless Pork Loin Chops | 2 | 4 |
| Spinach Flour Tortillas 1) | 4 | 8 |
| Avocado | 1 | 2 |
| Red Bell Pepper, Sliced | 1 | 2 |
| Cilantro | 1 pkg | 2 pkgs |
| Lemon | 1 | 1 |
| Red Onion, Sliced | 1 pkg | 2 pkgs |
| Thai Chili Pepper  | 1 | 1 |
| Southwest Spice Blend | 1 pkg | 2 pkgs |
| Olive Oil* | 2 tbsp | 4 tbsp |

*Not Included

Allergens

1) Wheat/Blé

Tools

Zester, Small Bowl, Large Pan, Tin Foil

Nutrition per person Calories: 717 cal | Fat: 34 g | Sat. Fat: 9 g | Protein: 41 g | Carbs: 64 g | Sugar: 16 g | Sodium: 491 mg | Fiber: 7 g

Ruler

0 in 1/4 in 1/2 in 3/4 in 1 in

1



1 Prep: Wash and dry all produce. Take several **sliced onions**, and finely dice **2 tbsp** (or **4 tbsp** for 4 people) to use for the guacamole. Zest, then halve the **lemon**. Finely chop the **cilantro**. Mince the **Thai chili pepper** (**TIP:** Try to avoid touching the seeds - it may sting your hands!)

2



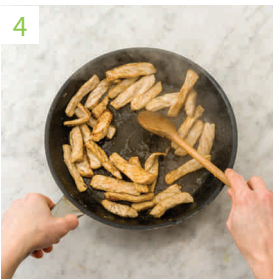
2 Make the guacamole: Halve, peel, and pit the **avocado**, then scoop out the flesh with a spoon into a small bowl. Using a fork, mash the **avocado** with the **diced onion, lemon zest**, a pinch of **cilantro**, and a squeeze of **lemon juice**. Season with salt and pepper.

3



3 Cook the vegetables: Heat a large pan over medium-high heat. Add a drizzle of **oil**, then add the **onion** and **bell pepper**. Cook, stirring occasionally, until peppers are soft and slightly blistered, 4 to 5 min. Season with salt and pepper. Transfer vegetables to a plate.

4



4 Sear the pork: Meanwhile, thinly slice the **pork** against the grain into thin strips. Season with salt and pepper. In the same pan, add another drizzle of **oil** and increase heat to high. Sear the pork until just browned, 1 to 2 min per side. (**TIP:** You may need to work in batches.)

5 Season and finish the pork: Decrease heat to low. Return vegetables to the pan with the pork. Sprinkle with the **Southwest Spice Blend** and **Thai chili pepper** (start with a little and go up from there!) and a squeeze of **lemon**. Cook, stirring often, until the pork is cooked through, 1 to 2 min.

6 Warm the tortillas: Stack the **tortillas** on a plate and cover with a damp paper towel. Microwave in 30-sec intervals until they are warmed through.

7 Assemble: Assemble fajitas by layering pork, veggies, guacamole, and chopped cilantro in tortillas. Enjoy!