



# Sizzling Pork Fajitas

with Roasted Peppers, Lime Crema and Salsa Fresca

**PRONTO** 30 Minutes



Pork Strips



Flour Tortillas



Roma Tomato



Sweet Bell Pepper



Red Onion, sliced



Lime



Cilantro



Mexican Seasoning



Chipotle Powder



Sour Cream

**HELLO FAJITAS**

*This Tex-Mex classic is the ultimate crowd-pleaser*

# Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

## Heat Guide for Step 1:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

## Bust Out

Baking Sheet, Measuring Spoons, Paper Towels, 2 Small Bowls, Zester, Medium Bowl, Large Non-Stick Pan, Aluminum Foil

## Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Flour Tortillas	6	12
Roma Tomato	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Red Onion, sliced	113 g	227 g
Lime	1	2
Cilantro	7 g	14 g
Mexican Seasoning	2 tbsp	¼ cup
Chipotle Powder 🌶️	1 tsp	1 tsp
Sour Cream	6 tbsp	¾ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

## Contact

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## 1. ROAST VEGGIES

Core, then cut **pepper** into ¼-inch slices. Toss **peppers, half the onion, half the Mexican seasoning, 1 tbsp oil** (dbl for 4 ppl) and **½ tsp chipotle powder**. (NOTE: Reference Heat Guide in Start Strong) on a baking sheet. Season with **salt and pepper**. Roast in **middle** of oven, stirring halfway through cooking, until tender, 18-20 min.



## 4. PREP PORK

Pat **pork** dry with paper towels, then cut into 1-inch pieces. Toss together **pork** and **remaining Mexican seasoning** in a medium bowl. Season with **salt and pepper**.



## 2. MAKE SALSA FRESCA

While **veggies** roast, zest, then juice **lime**. Roughly chop **cilantro**. Cut **tomatoes** into ¼-inch pieces. Finely chop **remaining onion**. Combine **tomatoes, chopped onions, 2 tbsp lime juice** and **2 tbsp oil** (dbl both for 4 ppl) in a small bowl. Season with **salt and pepper**. Set aside.



## 5. COOK PORK

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **pork**. Cook, stirring occasionally, until golden-brown and cooked through, 3-4 min.\*\* (NOTE: Don't overcrowd the pan; cook pork in 2 batches for 4 ppl, using 1 tbsp oil for each batch!)



## 3. MAKE CREMA

Combine **sour cream, cilantro** and **lime zest** in another small bowl. Season with **salt and pepper**. Set aside.



## 6. FINISH AND SERVE

While **pork** cooks, wrap **tortillas** in foil. Heat in **middle** of oven, until warm and flexible, 4-5 min. (NOTE: For 4 ppl, divide tortillas into 2 stacks.) Fill **each tortilla** with **pork** and **veggies**. Top with **salsa fresca** and a dollop of **lime crema**.

# Dinner Solved!