



Sizzling Pork Fajitas

with Roasted Peppers, Lime Crema and Salsa Fresca

30 Minutes



Pork Strips



Flour Tortillas, 6-inch



Roma Tomato



Sweet Bell Pepper



Red Onion



Lime



Cilantro



Mexican Seasoning



Chipotle Powder



Sour Cream

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO FAJITAS

This Tex-Mex classic is the ultimate crowd-pleaser

Start here

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

Heat Guide for Step 1 (dbl for 4ppl):

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

Bust Out

Baking sheet, medium bowl, microplane/zester, measuring spoons, aluminum foil, small bowl, large non-stick pan, paper towels

Ingredients

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

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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.

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Roast veggies

Core, then cut **pepper** into ¼-inch slices. Halve, peel, then cut the **onion** 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) on a baking sheet. Season with **salt and pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until tender, 18-20 min.



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**.



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.



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: Cook pork in 2 batches for 4 ppl, using 1 tbsp oil for each batch!)



Make crema

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



Finish and serve

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

Dinner Solved!