

# Sizzling Pork Fajitas with Roasted Peppers, Lime Crema and Salsa Fresca

Optional Spice 30 Minutes









Flour Tortillas, 6-inch



Roma Tomato



Sweet Bell Pepper



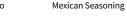


Red Onion, sliced



Cilantro







Chipotle Powder



Sour Cream

## Start here

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

#### **Heat Guide for Step 1:**

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp Extra-spicy: 1 tsp

#### **Bust out**

Baking sheet, 2 small bowls, measuring spoons, zester, aluminum foil, large non-stick pan

## Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas, 6-inch	6	12
Roma Tomato	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Red Onion, sliced	113 g	227 g
Lime	1	1
Cilantro	7 g	14 g
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🤳	1 tsp	1 tsp
Sour Cream	6 tbsp	12 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Calland Danier		

Salt and Pepper\*

## **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. Add **peppers**, **three-quarters of the onions**, **half the Mexican Seasoning**, **1 tbsp oil** (dbl for 4 ppl) and ⅓ **tsp chipotle powder** to a baking sheet. (NOTE: Reference heat guide.) Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, stirring halfway through, until tender, 16-18 min.



#### Make salsa fresca

While **veggies** roast, zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Roughly chop **cilantro**. Cut **tomatoes** into ¼-inch pieces. Finely chop **remaining onion**. Add **tomatoes**, **chopped onions**, ½ **tsp sugar**, ½ **tbsp lime juice** and **1 tbsp oil** (dbl all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



#### Make lime crema

Add sour cream, lime zest and half the cilantro to another small bowl. Season with salt and pepper, then stir to combine. Set aside.



## Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add ½ tbsp oil, then pork. Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat. Add remaining Mexican Seasoning and cook, stirring often, until fragrant, 1 min. Season with pepper.



### Warm tortillas

While **pork** cooks, wrap **tortillas** in foil and place in the **top** of the oven until warm, 4-5 min. (NOTE: You can skip this step if you don't want to warm the tortillas!)



### Finish and serve

Top each tortilla with pork and veggies, then spoon over salsa fresca and dollop with lime crema. Sprinkle remaining cilantro over top. Squeeze over a lime wedge, if desired.

## **Dinner Solved!**

<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.