



Sizzling Pork Fajitas

with Roasted Peppers, Lime Crema and Salsa Fresca

Optional Spice 30 Minutes



Ground Pork



Flour Tortillas, 6-inch



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 here

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

Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ¼ 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

	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*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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.

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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 **½ 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.



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**.



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.



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!)



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.



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!