



# Sizzling Pork Fajitas

with Roasted Peppers, Lime Crema and Salsa Fresca

Spicy 30 Minutes



Pork Chops, boneless



Flour Tortillas, 6-inch



Roma Tomato



Sweet Bell Pepper



Red Onion



Lime



Mexican Seasoning



Chipotle Powder



Sour Cream



Cheddar Cheese, shredded

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, medium bowl, measuring spoons, aluminum foil, 2 small bowls, large non-stick pan, zester, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	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	226 g
Lime	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🌶️	¼ tsp	¼ tsp
Sour Cream	6 tbsp	12 tbsp
Cheddar Cheese, shredded	½ cup	1 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 the website or app for the as-prepared recipe nutritional 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. Peel, then cut **onion** into ¼-inch slices. Add **peppers, three-quarters of the onions, half the Mexican Seasoning, 1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chipotle powder** to an unlined 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, 14-16 min.



## Prep pork

Pat **pork** dry with paper towels, then cut into ½-inch strips. Add **pork** and **remaining Mexican Seasoning** to a medium bowl. Season with **salt and pepper**, then toss to coat.



## Make salsa fresca

Meanwhile, zest, then juice **lime**. Cut **tomatoes** into ¼-inch pieces. Finely chop **remaining onions**. Add **tomatoes, chopped onions, ½ tbsp lime juice** and **½ tbsp oil** (dbl both for 4 ppl) to a 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**. (**NOTE:** Don't overcrowd the pan; cook pork in 2 batches for 4 ppl, using ½ tbsp oil per batch.) Cook, stirring occasionally, until golden-brown and cooked through, 3-4 min. \*\*



## Make lime crema

Add **sour cream, lime zest** and **½ tbsp water** (dbl for 4 ppl) to another small bowl. Season with **salt and pepper**, then stir to combine. Set aside.



## Finish and serve

While **pork** cooks, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!) Fill **tortillas** with **pork** and **veggies**. Top with **salsa fresca** and **a dollop of lime crema**. Sprinkle with **cheese**.

## Dinner Solved!