



Southwestern-Style Pork Fajitas

with Tomato Lime Salsa and Cheddar Cheese

FAMILY 35 Minutes



Ground Pork



Red Onion, sliced



Sweet Bell Pepper



Southwest Spice Blend



Lime



Grape Tomatoes



Cilantro



Cheddar Cheese, shredded



Sour Cream



Flour Tortillas

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 SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Red Onion, sliced	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Southwest Spice Blend	1 tbsp	2 tbsp
Lime	1	1
Grape Tomatoes	113 g	227 g
Cilantro	7 g	7 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Flour Tortillas	6	12
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.

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1. ROAST VEGGIES

Core, then cut **peppers** into ¼-inch strips. Finely chop **1 tbsp onion** (dbl for 4ppl). Toss **peppers, half the Southwest Spice Blend** and **remaining onion slices** with **1 tbsp oil** (dbl for 4ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until softened, 18-20 min.



4. COOK PORK

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **pork** and **remaining Southwest Spice Blend**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**



2. FINISH PREP & MAKE SALSA

While **veggies** roast, zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **cilantro**. Halve **tomatoes**. Combine chopped **onion, tomatoes, cilantro, ½ tbsp lime juice** and **½ tbsp oil** (dbl both for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Set aside.



5. WARM TORTILLAS

While **pork** cooks, **wrap tortillas** in foil to create a packet (make 2 packets for 4ppl). Heat in the **middle** of the oven, until **tortillas** are warm and flexible, 5-6 min.



3. MAKE CREMA

Mix **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Fill **each tortilla** with **pork** and **veggies**. Top with **salsa** and **lime crema**. Sprinkle with **cheese**. Squeeze over a **lime** wedge, if desired.

Dinner Solved!